

HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	CHEESECAKE BATTER	ID#:	BATT - 02
SHELF LIFE:	5 DAYS	DATE ISSUED:	2/4/2011
		PORTIONS:	Gallon
	YIELD:	1.5 - gal / 5.7 - l	3 - gal / 11.36 - l
	6 - gal / 22.7 - l		
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	1.5 - gal / 5.68 - l	3 - gal / 11.36 - l
		6 - gal / 22.71 - l	

CHEESE CREAM	7 lb + 8 oz / 3.4 Kilog	15 lb / 6.8 Kilog	30 lb / 13.61 Kilog
SUGAR GRANULATED	2 cup	1 qt / 946 ml	2 qt / 1.89 l
EXTRACT VANILLA	1 TBL	2 TBL	1/4 cup
EGGS	13 Each	26 Each	52 Each

PREPARATION

- STEP 1 Be sure cream cheese is fully softened. Place the cream cheese in a Hobart mixer with the paddle attachment on low speed until smooth about 5 minutes. Be sure to scrape down the sides thoroughly with a rubber spatula.
- STEP 2 Change to a wire whip attachment. Add sugar and beat on second speed until smooth. Scrape down the bowl with spatula again before proceeding.
- STEP 3 With the mixer running on the second speed (on a 3 speed mixer), add vanilla and then eggs one at a time being sure each egg is fully blended in before adding the next. When finished, be sure all the ingredients are well incorporated.
- STEP 4 Place in proper container. Use spatula to scrape all batter into container. Cover with lid, label, date, initial, and day dot. Rotate and store under 40Â°F /5Â°C refrigeration.

NOTE: THE FINISHED BATTER SHOULD REFRIGERATED FOR A MINIMUM OF 8 HOURS BEFORE BEING USED. THIS ALLOWS THE AIR TO ESCAPE TO ACHIEVE A MORE DENSE CHEESECAKE.

EQUIPMENT

HOBART MIXER SPATULA CONTAINER WITH LID

INSURE THAT ALL THE WORK AREA, EQUIPMENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!

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2011 WINTER CORE MENU
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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	MALT MOUSSE CAKE (TOPPING)	ID#:	BKRY - 01
SHELF LIFE:	4 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	portion
	YIELD:	10 - cup / 2.4 - l	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	1 - portion	

CSC - 21

10" CHOCOLATE CAKE ROUND	1 Each
10" CARDBOARD CAKE CIRCLES	1 Each
CHOCOLATE GANACHE (SCRATCH)	1 cup

PREPERATION

STEP 1 Place the cake round on top of the cardboard circle. Then place the cake with cardboard circle on top and center of a turntable.

STEP 2 Pour 1/2 cup of warm ganache into the center of the cake. Using an off-set spatula evenly spread ganache to the edge of the top of the cake. Be sure to spread it evenly over the entire cake. Place in the refrigerator to 20 to 30 minutes until the ganache "sets up". When the ganache has set-up, finish assembling the cake by spreading 1/2 cup of ganache with the off-set spatula around the side of the cake.

NOTE: DO NOT LEAVE IN THE REFRIGERATED IN THE OPEN AIR PAST THE SET UP TIME.

EQUIPMENT

ELECTRIC MIXER WITH PADDLE ATTACHMENT PLASTIC CONTAINER WITH LID MEASURING CUPS OFF-SET SPATULA
CAKE TURNTABLE

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2012 CORE MENU
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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	MALT MOUSSE CAKE (ASSEMBLY)	ID#:	BKRY - 01.1
SHELF LIFE:	4 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	portion
	YIELD:	10 - cup / 2.4 - l	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	1 - portion	

FILL - 04 10" CHOCOLATE CAKE ROUND 1 Each
CSC - 21 10" CARDBOARD CAKE CIRCLES 1 Each
CSC - 21 CHOCOLATE MALT MOUSSE (MIX) 3 1/2 cup
CSC - 21 CHOCOLATE GANACHE (SCRATCH) 1/3 cup
CSC - 21 CHOCOLATE GANACHE (SCRATCH) 1 cup
in a squirt bottle, warm

PREPERATION

- STEP 1** Place cake and cardboard circle on the bottom plate of a 10in Spring Form Pan (SFP). Place the SFP collar around the cake and secure the latch.
- STEP 2** Place mousse on top of the cake and fill in the void to the top of the collar. Be sure to have a smooth level top. Cover with plastic wrap and place in the refrigerator for 1 to 2 hours to set up. When the cake has set up. Remove from the refrigerator.
- STEP 3** With a sharp thin blade (spatula or paring knife) insert the blade in-between the outer edge of the cake and the inner collar of the SFP. Cut around the whole perimeter of the cake to loosen the SFP collar. Unhinge the latch and remove the collar. Place cake on the turntable. With an offset spatula, carefully frost the outside of the cake with warm ganache. You may have to frost over the are twice to get it frosted smoothly.
- STEP 4** With the ganache squirt bottle start at the top (12 o'clock) of the cake, come down 1/2 inch, starting at the left and going to the right apply a straight line across the cake. Repeat more lines about a 1/2 inch apart all the way down the cake (review training video). When you are finished, turn the turntable 45 degrees clockwise. Repeat the 1/2 line process to create a lattice look to the cake (See photos.) When finished place cake into the walk-in to set up. Once set up the cake may be covered with plastic wrap.

EQUIPMENT

ELECTRIC MIXER WITH PADDLE ATTACHMENT PLASTIC CONTAINER WITH LID OFF-SET SPATULA SQUIRT BOTTLE SPATULA

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	CHOCOLATE PEANUT BUTTER PIE	ID#:	BKRY - 02
SHELF LIFE:	3 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	slices
YIELD:		1 - pie	3 - pie
INGREDIENTS		MEASURE	
PORTIONS PER BATCH		6 - slices	18 - slices
			30 - slices

BUTTER UNSALTED	1/4 cup	3/4 cup	1 1/4 cup
CRUMB GRAHAM CRACKER	1 1/2 cup	1 1/4 qt / 1.07 l	2 qt / 1.77 l
COOKIE CHOCOLATE WAFER	1 cup	3 cup	1 1/4 qt / 1.18 l
SUGAR GRANULATED	1/4 cup	3/4 cup	1 1/4 cup
CHEESE CREAM	4 oz / 113 g	12 oz / 340 g	1 lb + 4 oz / 567 g
SUGAR CONFECTIONERS	1/4 cup	3/4 cup	1 1/4 cup
MILK	2 TBL	1/3 cup	2/3 cup
CHIP CHOCOLATE SEMI SWEET	4 oz / 113 g	12 oz / 340 g	1 lb + 4 oz / 567 g
PEANUT BUTTER CREAMY	1 cup	3 cup	1 1/4 qt / 1.18 l
SUGAR GRANULATED	2 TBL	1/3 cup	2/3 cup
CREAM HEAVY WHIPPING	1 cup	3 cup	1 1/4 qt / 1.18 l
NUT PEANUT CHOPPED	3/4 cup	2 1/4 cup	3 3/4 cup
SYRUP CHOCOLATE	2 TBL / 30 ml	1/4 cup + 2 TBL / 89 ml	1/2 cup + 2 TBL / 148 ml

PREPARATION

- STEP 1 Combine the melted butter, graham cracker and cookie crumb and sugar in a stainless steel mixing bowl. Using a wire whip mix until all ingredients are fully incorporated. Evenly spread the mixture into a 9 inch pie pan over the bottom of the pan and on the sides. Firmly press the mixture over the entire pie pan. Bake at 350°F/177°C for 15 to 20 minutes. Remove from oven and let cool under 40°F/5°C refrigeration. Reserve for pie filling.

NOTE: BE SURE TO EVENLY SPREAD & PRESS THE MIXTURE INTO THE PIE PAN TO AVOID CLUMPING.

- STEP 2 Using a Hobart mixer using the balloon whip attachment, combine the cream cheese, sugar and milk. Mix on medium speed until mixture is creamy and fully incorporated.

- STEP 3 Using a double boiler, melt the chocolate chips. Once melted, add the chocolate to the mixer. Use a spatula to remove all of the chocolate from bowl. Mix until incorporated.

Add the peanut butter and mix until creamy and fully incorporated

- STEP 5 Combine sugar and cream and add. Let mix on medium speed until all ingredients are incorporated, place on high speed for 1 minute until the mixture has a whipped appearance.

- STEP 6 Using a spatula place the mixture into the prepared crusted pie pan. Evenly spread the mixture with the spatula. Cover with plastic wrap and refrigerate for a minimum of 4 hours before service.

- STEP 7 Once properly chilled, evenly sprinkle 1/4 cup of peanuts over pie. Drizzle with the hot fudge over each piece at the time of service.

EQUIPMENT

MIXING BOWL	WIRE WHIP	HOBART MIXER	SPATULA
DOUBLE BOILER	9" PIE PANS		

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ITEM:	GARLIC TOAST	ID#:	BKRY - 03
SHELF LIFE:	2 DAYS	DATE ISSUED:	2/4/2009
		PORTIONS:	slice
	YIELD:	1 - Each	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	2 - slice	

BUTT - 01.1 ROLL HOAGIE 1 Each
MERLOT GARLIC BUTTER 2 TBL / 30 ml

PREPARATION

- STEP 1 Remove the Merlot garlic butter from the walk-in and hold at room temperature for 30 minutes before making garlic toast. It will be easier to spread.
- STEP 2 Spread 1 TBL of the Merlot garlic butter on each slice. Be sure to spread the butter evenly and to the edges of the bread. Place in a clean container, butter side up in a single layer with deli paper between each layer so they don't stick together. Cover with lid, label, date, day dot and rotate. Place on line for service or hold under 40°F/5°C refrigeration until needed.

**EQUIPMENT
EQUIPMENT**

CONTAINER WITH LID TABLESPOON MEASURING DEVICE SPATULA DELI OR LOGO PAPER

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2009 WINTER MENU

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	GARLIC TOAST	ID#:	BKRY - 03.1
SHELF LIFE:	2 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	slice
	YIELD:	1 - Each	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	4 - slice	

BUTT - 01.1 ROLL HOAGIE 1 Each
MERLOT GARLIC BUTTER 2 TBL

PREPARATION

- STEP 1 Remove the Merlot garlic butter from the walk-in and hold at room temperature for 30 minutes before making garlic toast. It will be easier to spread.
- STEP 2 Spread 1 TBL of the Merlot garlic butter on each slice. Be sure to spread the butter evenly and to the edges of the bread. Place in a clean container, butter side up in a single layer with deli paper between each layer so they don't stick together. Cover with lid, label, date, day dot and rotate. Place on line for service or hold under 40°F/5°C refrigeration until needed.

**EQUIPMENT
EQUIPMENT**

CONTAINER WITH LID SPATULA TABLESPOON MEASURING DEVICE DELI OR LOGO PAPER

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	OUTRAGEOUS HOT FUDGE BROWNIE	ID#:	BKRY - 04
SHELF LIFE:	4 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	brownie
YIELD:		2 - hotel pans	4 - hotel pans
		6 - hotel pans	
INGREDIENTS		MEASURE	
PORTIONS PER BATCH		40 - brownie	80 - brownie
		120 - brownie	

SUGAR GRANULATED	6 lb / 2.72 Kilog	12 lb / 5.44 Kilog	18 lb / 8.17 Kilog
EXTRACT VANILLA	3 TBL	1/3 cup	1/2 cup
EXTRACT VANILLA	2 1/4 tsp	5 tsp	7 tsp
SPICE SALT IODIZE TABLE	1 1/2 tsp	1 TBL	5 tsp
BUTTER UNSALTED	4 lb / 1.81 Kilog	8 lb / 3.63 Kilog	12 lb / 5.44 Kilog
COCOA BAKERS	1 lb / 454 g	2 lb / 907 g	3 lb / 1.36 Kilog
FLOUR AP	1 lb + 5 oz / 595 g	2 lb + 10 oz / 1.19 Kilog	3 lb + 15 oz / 1.79 Kilog
EGGS	21 Each	42 Each	63 Each

PREPARATION

- STEP 1 Melt butter over medium heat. Preheat oven to 325°F/163°C
NOTE: BE SURE TO HAVE OVENS CALIBRATED MONTHLY AND PALCE HANGING THERMOMETERS INSIDE. BE SURE BUTTER IS HOT BUT NOT BOILING IN ORDER TO MELT THE SUGAR.
- STEP 2 Mix sugar, vanilla, and salt in a mixing bowl for 3 minutes using ballon whip on speed #2.
- STEP 3 Add the hot melted butter into sugar while mixer is running. Mix for 5 minutes. Stop the mixer and add the cocoa powder. Mix for 2 minutes on speed #1. Stop the mixer, scrape down the sides and bottom of the bowl and then slowly add the flour. Mix for 2 minutes on speed #1. Scrape down sides and bottom of the bowl.
- STEP 4 Add the eggs one at a time to the mixture while it is running on speed #1. Mix for 4 minutes or until mixture is smooth texture.
NOTE: DO NOT ADD THE EGGS ALL AT ONCE. ADDING THE EGGS SHOULD TAKE ABOUT 2 MINUTES FOR A ONE TIME BATCH.
- STEP 5 Spray the 2" hotel pans with food release spray coating the sides well. Line the 2" hotel pans with parchment paper and spray it with pan release spray. Pour 3 qt/2.8 l (6 3/4 lb/3.1 kg) into each 2 inch hotel pan. Use a rubber spatula to push the batter into the corners. Gently slam 2 inch hotel sheet pans down on a level surface to level out brownie mixture and to get rid of any air pockets. Bake in a 325°F/163°C convection oven for 55 minutes or until fully baked. Brownies are fully baked when a toothpick inserted into the center of the brownie pulls out clean. Remove from the Oven.
NOTE: WEIGH THE MIXTURE OUT IN MEASURING JUG AS WELL AS THE VOLUME MEASURE.
NOTE: DO NOT LEAVE IN OVEN TO COOL.
- STEP 5 Transfer to a cooling rack and cool to room temperature, for no more than 30 minutes. Cover with plastic wrap. Label, date, initial and day dot. Store at room temperature.
NOTE: BROWNIE CAN BE STORED AT ROOM TEMPERATURE IN A CONTAINER WITH LID UNLESS YOUR LOCAL HEALTH DEPARTMENT STATES OTHERWISE

EQUIPMENT

STAINLESS STEEL MIXING BOWL	HOBART MIXER	HALF SHEET PANS	2 QUART MEASURING CUP
MEASURING CUPS	MEASURING SPOONS	SPATULA	

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	HRC BROWNIE (CUTTING OF)	ID#:	BKRY - 04.1
SHELF LIFE:	4 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	brownie
	YIELD:	20 - brownie	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	20 - brownie	

BKRY - 04 OUTRAGEOUS HOT FUDGE BROWNIE 1 hotel pans

PREPARATION

- STEP 1 Score the brownie around the edge where the brownie meets the pan.
 STEP 2 Turn the pan upside down onto a cutting board and tap the bottom until the brownie comes out onto the cutting board.
 STEP 3 Cut the brownie, along the long side of the brownie every 3 3/4 inch/9.5 cm to make 5 equal sections and every 2 3/4 inch/7 cm along the shorter side of the brownie to make 4 equal sections. This will yield 20 portions. Individually wrap each portion with plastic wrap. Place in proper container. Cover with lid, label, date, initial and day dot. Store at room temperature.

NOTE: BE SURE TO WEAR SAFETY GLOVE WHEN CUTTING BROWNIES. MEASURE BROWNIE FROM LOWER EDGE. PORTION PIECES NEED TO BE A MINIMUM OF 2 3/4 INCH/7 CM X 3 3/4 INCH/9.5 CM EACH. USE ENTIRE BROWNIE. DO NOT CUT OFF EDGES. THE DIMENSIONS FOR THE FULL BROWNIE ARE 11 INCH/28 CM WIDE X 19 INCH/48 CM LONG. NOTE: BROWNIES DO NOT NEED TO REFRIGERATE UNLESS OTHERWISE REQUIRED BY YOUR LOCAL HEALTH DEPARTMENT.

EQUIPMENT

CUTTING BOARD	KNIFE	PLASTIC WRAP	CONTAINER WITH LID
SAFETY GLOVE	RULER		

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HARD ROCK CAFE STANDARD RECIPE				
DO NOT VARY FROM THESE STANDARDS				
ITEM:	CREME BRULEE PIE		ID#:	BKRY - 05
SHELF LIFE:	3 DAYS		DATE ISSUED:	2/4/2011
			PORTIONS:	Cup
YIELD:		1 - pie	3 - pie	5 - pie
INGREDIENTS		MEASURE		
PORTIONS PER BATCH		3 - cup / 710 - ml	9 - cup / 2.13 - l	15 - cup / 3.55 - l
CREAM HEAVY WHIPPING		1 2/3 cup	1 1/4 qt / 1.18 l	2 qt / 1.96 l
CORN STARCH		3 TBL	1/2 cup	1 cup
MILK CONDENSED CAN		1 can	3 can	5 can
EGG YOLKS		3 Each	9 Each	15 Each
BUTTER UNSALTED		1 TBL	3 TBL	1/3 cup
EXTRACT VANILLA		1 TBL	3 TBL	1/3 cup
SHELL PIE 9 INCH		1 shell	3 shell	5 shell
SUGAR GRANULATED		1/4 cup	3/4 cup	1 1/4 cup
PREPARATION				
STEP 1	In an appropriate sized sauce pan over medium low heat, heat heavy cream and add corn starch. Use a wire whip and stir until the corn starch is completely dissolved into the cream.			
STEP 2	Add condensed milk and egg yolks and mix until fully incorporated. Let cook until mixture thickens and starts to bubble. Remove from heat. Add butter and vanilla and stir with wire whip to fully incorporate.			
STEP 4	Using the tines of a fork, poke holes on the sides and bottom of the pie crust. Pour 6 cup of the mixture into pie shell. Use spatula to remove remaining mixture into the pie shell.			
STEP 6	Place under 40Â°F/5Â°C refrigeration to cool for a minimum of 2 hours. Once chilled, evenly cover the pie with 1/4 cup of granulated sugar for each pie. Cover with plastic wrap. Label, date, initial and day dot. Store under 40Â°F/5Â°C refrigeration.			
EQUIPMENT				
HOBART MIXER W/PADDLE AND BALLOON ATTACHMENTS			SPATULA	PLASTIC WRAP
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2011 WINTER CORE MENU
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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	CHEESECAKE CRUST		ID#:	BKRY - 06
SHELF LIFE:	3 DAYS		DATE ISSUED:	3/6/2012
			PORTIONS:	crust
	YIELD:	1 - crust	2 - crust	4 - crust
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	1 - crust	2 - crust	4 - crust
BKRY - 08	BUTTER GRAHAM CRACKER CRUMBS	3 1/2 cup	1 3/4 qt / 1.66 l	3 1/2 qt / 3.31 l
	BUTTER UNSALTED	1/3 cup	3/4 cup	1 1/2 cup
PREPARATION				
STEP 1	Place the graham cracker crumb mixture into a suitably sized, clean, sanitary mixing bowl. Add room temperature melted butter a little at a time and mix together. Continue adding the butter a little at a time until thoroughly mixed.			
STEP 2	Measure 1 lb/454g of the mixture into each 10" spring pan. Press mixture into pans to form 1/4" thick crust, first up the sides, then over the bottom. Cover with plastic wrap, label, date, initial and day dot. Refrigerate for 30 minutes before using.			
NOTE: USING TASTING SPOON, TASTE THE CRUMB MIXTURE TO MAKE SURE THE WALNUTS HAVE NOT BECOME RANCID. IF RANCID DO NOT USE.				
EQUIPMENT				
	STAINLESS STEEL MIXING BOWL	10" SPRING PAN	KITCHEN SPOON	MEASURING CUPS
	MEASURING SPOONS			
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ITEM:	CHEESECAKE (PREP OF)	ID#:	BKRY - 07
SHELF LIFE:	4 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	slice
	YIELD:	1 - cake	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	10 - slice	

<u>BKRY - 06</u>	CHEESECAKE CRUST	1 crust	
<u>BATT - 02</u>	CHEESECAKE BATTER	2 1/4 qt / 2.01 l	
<u>FILL - 02</u>	CHEESECAKE TOPPING	1 cup	

PREPARATION

STEP 1 Preheat oven to 250°F/120°C. Pour batter into prepared chilled crust. Bake at 250°F/120°C in a conventional oven for 70-90 minutes or until light brown on top and a congealed consistency. (Bake at 250°F/120°C in a convection oven on low fan for approximately 2 hours). Place directly on rack and rotate as needed to ensure even browning. Remove from oven.

NOTE: LET COOL AT ROOM TEMPERATURE FOR ONE HOUR THEN PLACE UNDER 40°F/5°C REFRIGERATION UNTIL WELL CHILLED AND FIRM.

STEP 2 After chilling, use a spatula to spread 1 cup of topping evenly over each cheesecake out to about 1/2" from the edge. Mark cheesecake with 10 cut pie marker. Cover with plastic wrap, label, date, initial and day dot. Rotate and store under 40°F/5°C refrigeration.

EQUIPMENT

SPATULA PLASTIC WRAP MEASURING CUPS

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ITEM:	BUTTER GRAHAM CRACKER CRUMBS	ID#:	BKRY - 08
SHELF LIFE:	1 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	Ounce
	YIELD:	8 - oz / 227 - g	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	8 - oz / 227 - g	
	CRUMB GRAHAM CRACKER	1 3/4 cup	
	BUTTER UNSALTED	3 TBL	
PREPARATION			
STEP 1	Place the graham cracker crumbs into a suitably sized, clean, sanitary mixing bowl. Add the room temperature melted butter a little at a time and mix together with a wire whip. Continue adding the butter a little at a time until thoroughly mixed.		
STEP 2	Cover with plastic wrap, label, date, initial and day dot. Refrogerate for 30 minutes before using.		
EQUIPMENT			
	WIRE WHIP	MEASURING SPOONS	FOOD PROCESSOR STAINLESS STEEL MIXING BOWL
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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	CHOCOLATE CHIP COOKIE PIE		ID#:	BKRY - 09
SHELF LIFE:	4 DAYS		DATE ISSUED:	3/6/2012
			PORTIONS:	slice
YIELD:		3 - pie	6 - pie	9 - pie
INGREDIENTS		MEASURE		
PORTIONS PER BATCH		18 - slice	36 - slice	54 - slice
SUGAR GRANULATED		2 1/4 cup	1 1/4 qt / 1.07 l	1 3/4 qt / 1.6 l
SUGAR BROWN DARK		12 oz / 340 g	1 lb + 8 oz / 680 g	2 lb + 4 oz / 1.02 Kilog
FLOUR AP		2 1/4 cup	1 1/4 qt / 1.07 l	1 3/4 qt / 1.6 l
EGGS		8 Each	16 Each	24 Each
CREAM HEAVY WHIPPING		3/4 cup	1 1/2 cup	2 1/4 cup
EXTRACT VANILLA		2 1/4 tsp	5 tsp	7 tsp
BUTTER UNSALTED		12 oz / 340 g	1 lb + 8 oz / 680 g	2 lb + 4 oz / 1.02 Kilog
CHIP CHOCOLATE SEMI SWEET		3 cup	1 1/2 qt / 1.42 l	2 1/4 qt / 2.13 l
FLOUR AP		1 1/2 oz / 43 g	3 oz / 85 g	4 1/2 oz / 128 g
NUT PECAN CHOPPED		2 1/4 cup	1 1/4 qt / 1.07 l	1 3/4 qt / 1.6 l
PIE SHELL 9"		3 shell	6 shell	9 shell
PREPARATION				
STEP 1	Remove the frozen pie shells from the freezer and that at room temperature.			
STEP 2	Sift the sugars and flour together into a suitable size, clean, sanitary mixing bowl.			
STEP 3	In a seperate mixing bowl, combine eggs, cream and vanilla with a whisk.			
STEP 4	Add the egg, cream and vanilla mixture to the sugar and flour mixture and gently stir with a whisk until ingredients are completely incorporated into one another.			
STEP 5	Add the room temperature butter to the batter, 1/2 at a time, gently whisk until ingredients are completely incorporated into one another.			
NOTE: CHOCOLATE CHIPS WILL MELT IF THE BUTTER IS WARMER THAN ROOM TEMPERATURE				
STEP 6	In a seperate clean, dry mixing bowl combine the chocolate chips and flour. Toss together until the chocolate chips have a light coating of flour. Add the chopped pecans and toss together. Fold the chocolate chip / pecan mixture into the batter.			
STEP 7	Divide batter evenly (3 1/2 cup) into each of the thawed pie shells and place directly on the oven racks.			
NOTE: EACH PIE=3 1/2 CUPS BATTER (2 LB/.9 KG)				
NOTE: DO NOT ATTEMPT TO SAVE OR INCORPORATE ANY REMAINING FILLING.				
STEP 8	Bake in convection oven on low fan for 1 1/2 hours at 250Â°F/120Â°C or until set. Turn pies as needed if they are browning unevenly. Remove from oven and let cool.			
STEP 9	Mark pies with a 6 cut pie marker. Wrap with plastic wrap. Label, date, initial and day dot. Store under 40Â°F/5Â°C refrigeration. Hold at room temperature during service.			
EQUIPMENT				
STAINLESS STEEL MIXING BOWL		WIRE WHIP	SPATULA	MEASURING CUPS
MEASURING SPOONS				
INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!				

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	PAR BAKED PIE SHELLS	ID#:	BKRY - 10
SHELF LIFE:	FRESH DAILY	DATE ISSUED:	3/6/2012
		PORTIONS:	shell
	YIELD:	1 - shell	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	1 - shell	

PIE SHELL 9"
thawed

1 Each

PREPARATION

- STEP 1 Thaw pie shells individually (not stacked) at room temperature until completely thawed before placing in the oven.
- STEP 2 Using the tines of a fork, lightly perforate the pie shell bottom and sides to prevent it from rising during the baking process. Place the pie shells on a sheet pan. Place sheeted pie shells in a pre-heated convection oven at 325°F/165°C with the fan on low for 18-20 minutes until set and the shell is a light golden brown. Remove from the oven and let cool to room temperature before using.

EQUIPMENT

FORK

SHEET PANS

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	CARIBBEAN RUM CAKE	ID#:	BKRY - 11
SHELF LIFE:	3 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	cake
	YIELD:	7.5 - cup / 1.8 - l	22.5 - cup / 5.32 - l
		37.5 - cup / 8.9 - l	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	1 - cake	3 - cake
		5 - cake	

SPRAY PAN RELEASE	1 as needed	3 as needed	5 as needed
NUT WALNUT CHOPPED	1/2 cup	1 1/2 cup	2 1/2 cup
FLOUR BAKERS	2 cup	1 1/2 qt / 1.42 l	2 1/2 qt / 2.37 l
SUGAR GRANULATED	1 1/2 cup	1 1/4 qt / 1.07 l	2 qt / 1.77 l
BAKING POWDER	4 tsp	1/4 cup	1/2 cup
SPICE SALT IODIZE TABLE	1 tsp	1 TBL	5 tsp
BUTTER UNSALTED	1/2 cup	1 1/2 cup	2 1/2 cup
OIL SALAD	3 TBL	1/2 cup	1 cup
PUDDING VANILLA MIX	3 1/2 oz / 99 g	10 1/2 oz / 298 g	1 lb + 1 1/2 oz / 496 g
MILK	1/2 cup	1 1/2 cup	2 1/2 cup
OIL SALAD	1/2 cup	1 1/2 cup	2 1/2 cup
RUM BACARDI SELECT	1/3 cup	1 cup	1 2/3 cup
EXTRACT VANILLA	2 tsp	2 TBL	10 tsp
EGGS	4 Each	12 Each	20 Each
NUT WALNUT CHOPPED	1/2 cup	1 1/2 cup	2 1/2 cup

PREPARATION

- STEP 1 Using a 12 cup non-stick bundt pan, spray bottom, sides and center with food release spray. Evenly sprinkle the walnuts over the bottom of the pan.
- STEP 2 Using a Hobart mixer with a balloon attachment on medium speed add cake flour, sugar, baking powder, salt, butter cubes and vegetable oil. Mix for 3 minutes or until the mixture is a pebble like texture.
- STEP 3 While mixer is running, add pudding mix, milk, oil, rum, vanilla, eggs and walnuts. Mix for another 2 to 3 minutes. Stop mixer and scrape down the sides and bottom with a spatula. Mix for another 2 to 3 minutes or until mixture is smooth.
- NOTE: ADD EGGS ONE AT A TIME**
- STEP 4 Bake cake at 325°F/165°C for 55 minutes. Test doneness of cake by poking a toothpick into cake and it comes out clean. Place cake on wire rack to cool. Using a long toothpick poke enough holes throughout the cake so the cake will absorb the rum glaze. Reserve for the rum glaze.

EQUIPMENT

HOBART MIXER W/PADDLE AND BALLOON ATTACHMENTS SPATULA MEASURING CUPS MEASURING SPOONS
NON-STICK BUNDT PAN

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	CARIBBEAN RUM CAKE GLAZE	ID#:	BKRY - 11.1																				
SHELF LIFE:	FRESH DAILY	DATE ISSUED:	3/6/2012																				
		PORTIONS:	cake																				
YIELD:		2 - cup / 473 - ml	4 - cup / 946 - ml																				
INGREDIENTS		MEASURE																					
PORTIONS PER BATCH		1 - cake	2 - cake																				
		4 - cake																					
<table style="width: 100%; border: none;"> <tr> <td style="width: 33%;">BUTTER UNSALTED</td> <td style="width: 16.5%;">1/2 cup</td> <td style="width: 16.5%;">1 cup</td> <td style="width: 34%;">2 cup</td> </tr> <tr> <td>WATER</td> <td>1/4 cup</td> <td>1/2 cup</td> <td>1 cup</td> </tr> <tr> <td>SUGAR GRANULATED</td> <td>1 cup</td> <td>2 cup</td> <td>1 qt / 946 ml</td> </tr> <tr> <td>EXTRACT VANILLA</td> <td>2 TBL</td> <td>1/4 cup</td> <td>1/2 cup</td> </tr> <tr> <td>RUM BACARDI SELECT</td> <td>1/3 cup</td> <td>2/3 cup</td> <td>1 1/3 cup</td> </tr> </table>				BUTTER UNSALTED	1/2 cup	1 cup	2 cup	WATER	1/4 cup	1/2 cup	1 cup	SUGAR GRANULATED	1 cup	2 cup	1 qt / 946 ml	EXTRACT VANILLA	2 TBL	1/4 cup	1/2 cup	RUM BACARDI SELECT	1/3 cup	2/3 cup	1 1/3 cup
BUTTER UNSALTED	1/2 cup	1 cup	2 cup																				
WATER	1/4 cup	1/2 cup	1 cup																				
SUGAR GRANULATED	1 cup	2 cup	1 qt / 946 ml																				
EXTRACT VANILLA	2 TBL	1/4 cup	1/2 cup																				
RUM BACARDI SELECT	1/3 cup	2/3 cup	1 1/3 cup																				
PREPARATION																							
STEP 1	In a small sauce pot, add butter, water and sugar. Mix together until the butter is melted. Add the rum and vanilla and allow to cook for 1 minute to cook out the alcohol. Remove form heat. Usinga 3 oz ladle, pour the glaze evenly over the entire cake until all of the glaze is gone. Once the glaze is finished, allow the cake to cool completely for 4 to 6 hours at room temperature.																						
EQUIPMENT																							
SAUCE POT	WIRE WHIP	3 OZ LADLE																					
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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	CARIBBEAN RUM CAKE TOPPING	ID#:	BKRY - 11.2
SHELF LIFE:	FRESH DAILY	DATE ISSUED:	3/6/2012
		PORTIONS:	cake
	YIELD:	2 - cup / 473 - ml	4 - cup / 946 - ml
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	1 - cake	2 - cake

BKRY - 11.1

CHEESE CREAM	8 oz / 227 g	1 lb / 454 g	2 lb / 907 g
CARIBBEAN RUM CAKE GLAZE	1/2 cup	1 cup	2 cup

PREPARATION

STEP 1 Using a Hobart mixer with the paddle attachment, add the softened cream cheese into the mixing bowl. Mix until cream cheese is smooth. Add the rum glaze and mix until both ingredients are fully incorporated.

STEP 2 Using a spatula place into a line insert pan. Cover with lid, label, date, initial and day dot. Place under 40Â°F/5Â°C refrigeration.

EQUIPMENT

HOBART MIXER W/PADDLE AND BALLOON ATTACHMENTS SPATULA LINE INSERT PAN WITH LID

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	APPLES (CUTTING OF)	ID#:	BKRY - 12
SHELF LIFE:	FRESH DAILY	DATE ISSUED:	3/6/2012
		PORTIONS:	Pound
	YIELD:	4.8 - lb / 2.2 - Kilog	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	4.8 - lb / 2.18 - Kilog	

APPLES GRANNY SMITH

1 as needed

PREPARATION

NOTE: APPROXIMATELY 12 PEELED APPLES SHOULD WEIGH 4.8 LB/2.2 KG

STEP 1 Peel apples using a peeler or a pairing knife.

NOTE: BE SURE TO USE SAFETY GLOVES WHEN CUTTING APPLES.

STEP 2 Cut apple in half lengthwise (from top to bottom) and core out the center portion containing the seeds.

STEP 3 Cut apple into 1/4" slices and place in mixing bowl or proper container with lemon water.

NOTE: BE SURE TO KEEP APPLES IN WATER WITH A TOUCH OF LEMON JUICE, WHILE SLICING, SO APPLES DO NOT BROWN.

STEP 4 When ready for use remove immediately from liquid and dry.

EQUIPMENT

APPLE PEELER

PARING KNIFE

CUTTING BOARD

LEXAN

SAFETY GLOVE

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	APPLE COBBLER (DOUGH)		ID#:	BKRY - 13
SHELF LIFE:	2 DAYS		DATE ISSUED:	3/6/2012
			PORTIONS:	portion
YIELD:		1 - hotel pan	2 - hotel pan	4 - hotel pan
INGREDIENTS		MEASURE		
PORTIONS PER BATCH		15 - portion	30 - portion	60 - portion
FLOUR AP		3 cup	1 1/2 qt / 1.42 l	3 qt / 2.84 l
SUGAR GRANULATED		2 TBL	1/4 cup	1/2 cup
SPICE SALT IODIZE TABLE		1 tsp	2 tsp	4 tsp
BUTTER UNSALTED		1 cup	2 cup	1 qt / 946 ml
WATER		1/4 cup	1/2 cup	1 cup
WATER		2 TBL	1/4 cup	1/2 cup
PREPARATION				
STEP 1	In a large stainless steel mixing bowl, combine flour, sugar and salt. Mix thoroughly with wire whip.			
STEP 2	Cut in the unsalted butter until mixture resembles coarse crumbs with a spoon.			
NOTE: BUTTER MUST BE COLD.				
STEP 3	Sprinkle ice water, 1 TBL at a time, over flour mixture and knead lightly until mixture holds together. Press mixture together to form a ball. Place ito a full hotel pan and cover with plastic wrap.			
STEP 4	Let rest for 30 minutes, covered under 40Â°F/5Â°C refrigeration.			
NOTE: FULL HOTEL PAN - APPROXIMATE INSIDE DIMENSTIONS ARE 18 1/2in X 11in(47cm x 28cm)				
EQUIPMENT				
SHEET TRAYS		STAINLESS STEEL MIXING BOWL	PLASTIC WRAP	MEASURING CUPS
MEASURING SPOONS				
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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	APPLE COBBLER FILLING	ID#:	BKRY - 14
SHELF LIFE:	1 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	hotel pan
	YIELD:	1 - hotel pan	2 - hotel pan
			4 - hotel pan
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	1 - hotel pan	2 - hotel pan
			4 - hotel pan

BKRY - 12

CREAM SOUR	2 lb + 8 oz / 1.13 Kilog	5 lb / 2.27 Kilog	10 lb / 4.54 Kilog
EGGS	3 Each	6 Each	12 Each
SUGAR GRANULATED	3 cup	1 1/2 qt / 1.42 l	3 qt / 2.84 l
EXTRACT VANILLA	2 TBL	1/4 cup	1/2 cup
SPICE SALT KOSHER	5 tsp	3 TBL	1/3 cup
APPLES (CUTTING OF)	4 lb + 13 oz / 2.18 Kilog	9 lb + 8 oz / 4.35 Kilog	19 lb + 4 oz / 8.71 Kilog

PREPARATION

- STEP 1 Whisk sour cream and eggs in large bowl.
STEP 2 Add remaining dry ingredients and whisk until well blended.
STEP 3 Peel apples using a peeler or a pairing knife.
NOTE: BE SURE TO USE SAFETY GLOVES WHEN CUTTING APPLES
STEP 4 Cut Apples in half from top to bottom and core out the center portion containing seeds.
STEP 5 Slice the cored apple halves into 1/4" slices and place into the sour cream batter. Gently fold the apples slices into the sour cream batter until all of the slices are seperated and coated.
STEP 6 Divide the filling equally into the prepared hotel pans. (See BKRY - 16)

EQUIPMENT

STAINLESS STEEL MIXING BOWL WIRE WHIP MEASURING CUPS MEASURING SPOONS

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	APPLE COBBLER TOPPING		ID#:	BKRY - 15																												
SHELF LIFE:	1 DAYS		DATE ISSUED:	3/6/2012																												
			PORTIONS:	hotel pan																												
			YIELD:	1 - hotel pan 2 - hotel pan 4 - hotel pan																												
			INGREDIENTS	MEASURE																												
			PORTIONS PER BATCH	1 - hotel pan 2 - hotel pan 4 - hotel pan																												
<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 40%;">BUTTER UNSALTED</td> <td style="width: 20%;">12 oz / 340 g</td> <td style="width: 20%;">1 lb + 8 oz / 680 g</td> <td style="width: 20%;">3 lb / 1.36 Kilog</td> </tr> <tr> <td>FLOUR AP</td> <td>2 1/2 cup</td> <td>1 1/4 qt / 1.18 l</td> <td>2 1/2 qt / 2.37 l</td> </tr> <tr> <td>SUGAR BROWN DARK</td> <td>1 cup</td> <td>2 cup</td> <td>1 qt / 946 ml</td> </tr> <tr> <td>SUGAR GRANULATED</td> <td>1 cup</td> <td>2 cup</td> <td>1 qt / 946 ml</td> </tr> <tr> <td>SPICE CINNAMON GROUND</td> <td>3 TBL</td> <td>1/3 cup</td> <td>3/4 cup</td> </tr> <tr> <td>SPICE SALT IODIZE TABLE</td> <td>1/2 tsp</td> <td>1 tsp</td> <td>2 tsp</td> </tr> <tr> <td>NUT WALNUT CHOPPED</td> <td>8 oz / 227 g</td> <td>1 lb / 454 g</td> <td>2 lb / 907 g</td> </tr> </table>					BUTTER UNSALTED	12 oz / 340 g	1 lb + 8 oz / 680 g	3 lb / 1.36 Kilog	FLOUR AP	2 1/2 cup	1 1/4 qt / 1.18 l	2 1/2 qt / 2.37 l	SUGAR BROWN DARK	1 cup	2 cup	1 qt / 946 ml	SUGAR GRANULATED	1 cup	2 cup	1 qt / 946 ml	SPICE CINNAMON GROUND	3 TBL	1/3 cup	3/4 cup	SPICE SALT IODIZE TABLE	1/2 tsp	1 tsp	2 tsp	NUT WALNUT CHOPPED	8 oz / 227 g	1 lb / 454 g	2 lb / 907 g
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NUT WALNUT CHOPPED	8 oz / 227 g	1 lb / 454 g	2 lb / 907 g																													
PREPARATION																																
STEP 1	Cut cold butter into cubes. Pulse in food processor with flour until mixture becomes pea size pieces.																															
NOTE: DO NOT OVER MIX																																
STEP 2	Place flour mixture in a container and add remaining ingredients. Toss mixture until ingredients are combined. Once ingredients are incorporated, squeeze the mixture with your hands until it starts to bind together. Reserve for finishing apple cobbler.																															
EQUIPMENT																																
<div style="display: flex; justify-content: space-between; padding: 0 10px;"> ROBOT COUPE LEXAN MEASURING CUPS MEASURING SPOONS </div>																																
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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	APPLE COBBLER (COOKING)	ID#:	BKRY - 16
SHELF LIFE:	4 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	Portion
	YIELD:	1 - hotel pan	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	20 - Portion	

	DOUGH COBBLER CRUST	2 Sheet		
	thawed cobbler dough			
BKRY - 14	APPLE COBBLER FILLING	1 batch		
BKRY - 15	APPLE COBBLER TOPPING	1 Batch		

PREPARATION

- STEP 1 Spray hotel pan with pan release, coating sides and bottom well.
- STEP 2 Lightly dust flour over a clean, sanitized and dry stainless steel table. Place cobbler dough ball on the table. Using gloved hands, press the dough ball to flatten. Flip dough over to get flour on the other side. Using a rolling pin, roll out dough evenly until it is large enough to cover the bottom of the 2" hotel pan (18 1/2 in x 11 in/47 cm x 28 cm) Gently pick up the dough and place it into the hotel pan. Be sure the dough covers the entire bottom of the hotel pan and is not running up the sides.
- STEP 3 Using the tines of a dinner fork, or dough docker, poke holes in the dough to prevent the dough from rising during baking.
- NOTE: IF USING PRE-MADE SHEETS, GO TO STEP 5**
- STEP 4 Place parchment paper completely over the scratch dough and use dried beans to weigh down the dough. Evenly fill the pan 1/2 inch of beans. Bake in 350°F(177°C) convection oven, on low fan for 10 minutes. (This procedure is known as a blind baking the dough.) When done, remove pan from oven. Remove beans from parchment paper.
- STEP 5 Pour cobbler filling into full 2" hotel pan and distribute ingredients evenly.
- STEP 6 Place full hotel pan in preheated 350°F(177°C) convection oven on low fan for 45 minutes.
- STEP 7 Remove full hotel pan from convection oven and sprinkle cobbler topping evenly over the cobbler.
- STEP 8 Return full hotel pan into 350°F(177°C) convection oven for an additional 10 minutes. Remove and allow product to cool and setup prior to cutting.
- NOTE: CUT INTO 20 PORTIONS PER FULL 2" HOTEL PAN. CUT FOUR 2 3/4 in/7 cm PIECES ALONG THE SHORT SIDE AND FIVE 3 3/4 in/ 9.5 cm PIECES ALONG THE LONG SIDE**

EQUIPMENT

KITCHEN GLOVES	2" HOTEL PAN	FORK	PARCHMENT PAPER
ROLLING PIN			

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ITEM:	CARROT CAKE	ID#:	BKRY - 17
SHELF LIFE:	3 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	slice
	YIELD:	1 - cake	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	10 - slice	

SUGAR GRANULATED	2 cup
BUTTER UNSALTED	6 1/2 oz / 184 g
OIL SALAD	3/4 cup
EGGS	4 Each
SPICE SALT IODIZE TABLE	1/4 tsp
FLOUR AP	2 cup
BAKING SODA	2 tsp
SPICE CINNAMON GROUND	2 TBL
EXTRACT VANILLA	1 tsp
SHREDDED CARROTS	3 cup
COCONUT SHREDS	2 cup
PINEAPPLE CRUSHED MIXER	1/2 cup
NUT WALNUT CHOPPED	1 1/2 cup

SOP - 18

PREPARATION

- STEP 1 Lightly grease and flour three 9-inch layer cake pans or line them with parchment paper inserts. Be sure to remove any excess flour from pans.
- STEP 2 Using a small mixer, combine together sugar and butter. Add oil and eggs into mixture on low speed.
- STEP 3 Sift the salt, flour, cinnamon, and baking soda together in a separate mixing bowl. Mix until all ingredients are well incorporated. Set aside.
- STEP 4 Add flour mixture into sugar mixture and mix until all ingredients are completely incorporated.
- STEP 5 Combine vanilla, carrots, coconut, pineapple and walnuts and fold into mixture. Mix on low speed until all ingredients are completely incorporated. Use a rubber spatula to scrape down sides of the bowl.
- STEP 6 Pour batter (3 cup per pan) into the prepared pans. Slam pans down on a hard surface to remove any air bubbles from mixture. Place in a 350°F/177°C convection oven on low fan. Bake for 45-55 minutes or until top is golden and springs back to the touch. Insert a toothpick into the center, it should come out dry. Remove from the oven, and let cool 10 minutes before removing from pans, and placing on cooling racks. Allow product to cool completely (approximately 1 hour) before frosting. Refer to BKRY - 17.1 for frosting.

EQUIPMENT

STAINLESS STEEL MIXING BOWL	HOBART MIXER	RUBBER SPATULA	PARCHMENT PAPER
COOLING RACKS	9 INCH LAYER CAKE PANS		

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ITEM:	CARROT CAKE ICING	ID#:	BKRY - 17.1
SHELF LIFE:	3 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	cake
	YIELD:	1 - cake	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	1 - cake	

CHEESE CREAM	1 lb + 8 oz / 680 g
BUTTER UNSALTED	3/4 cup
JUICE LEMON FRESH	5 tsp
EXTRACT VANILLA	1 TBL
SUGAR CONFECTIONERS	1 1/4 qt / 1.07 l
COCONUT SHREDS	3/4 cup
NUT WALNUT CHOPPED	1 cup

PREPARATION

- STEP 1 Using a small mixer, beat cream cheese and butter until smooth.
STEP 2 Add lemon juice and vanilla. Mix until combined.
STEP 3 Add sugar gradually, mixing on low until smooth.
STEP 4 Fold in coconut and nuts. Scrape down sides of bowl.

ICING THE CAKE:

- STEP 5 Place on cake layer on sheet tray and with a spatula spread icing over top to form a medium filling. Place second layer over the first, and top with a medium later of icing. Place final layer and top round side up and coat the top and sides of the cake evenly with remaining icing. Refrigerate one hour to set icing.

EQUIPMENT

RUBBER SPATULA SHEET PANS HOBART MIXER MEASURING CUPS
MEASURING SPOONS

INSURE THAT ALL THE WORK AREA, EQUIPMENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM: SHELF LIFE:	SIMPLE SYRUP		ID#:	BKRY - 19
			DATE ISSUED:	3/26/2012
			PORTIONS:	Gallon
		YIELD:	1 - gal / 3.8 - l	
		INGREDIENTS	MEASURE	
		PORTIONS PER BATCH	1 - gal / 3.79 - l	

WATER	1 gal / 3.79 l		
SUGAR GRANULATED	10 lb / 4.54 Kilog		

PREPARATION

STEP 1 Mix water and sugar in heavy stock pot. Bring to boil and simmer for 10 minutes until water is clear.
STEP 2 Place in plastic storage container. Let cool. Cover, label, date, initial and day dot. Syrup does not need to be refrigerated.

EQUIPMENT

STOCK POT/TILT SKILLET KITCHEN SPOON STORAGE CONTAINER WITH LID

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	CHOCOLATE CAKE (SCRATCH)		ID#:	BKRY - 21
SHELF			DATE ISSUED:	3/6/2012
LIFE:			PORTIONS:	slice
	YIELD:	1 - cake	2 - cake	4 - cake
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	10 - slice	20 - slice	40 - slice
	CHOCOLATE UNSWEETENED	8 oz / 227 g	1 lb / 454 g	2 lb / 907 g
	WATER	1 cup	2 cup	1 qt / 946 ml
	BUTTER UNSALTED	1 cup	2 cup	1 qt / 946 ml
	SUGAR GRANULATED	3 1/2 cup	1 3/4 qt / 1.66 l	3 1/2 qt / 3.31 l
	EGGS	6 Each	12 Each	24 Each
	EXTRACT VANILLA	2 1/4 tsp	5 tsp	3 TBL
	FLOUR BAKERS	2 cup	1 qt / 946 ml	2 qt / 1.89 l
	FLOUR AP	2 cup	1 qt / 946 ml	2 qt / 1.89 l
	BAKING SODA	2 tsp	4 tsp	8 tsp
	SPICE SALT IODIZE TABLE	1 tsp	2 tsp	4 tsp
	MILK	1 1/2 cup	3 cup	1 1/2 qt / 1.42 l
	Preparation			
STEP 1	Combine hot water and unsweetened chocolate over low heat. Stir often until smooth. Let cool down and reserve.			
STEP 2	Using the mixer with the paddle attachment, mix butter until fluffy. Add sugar slowly with mixer on medium speed. Add eggs on low speed one at a time and add vanilla extract.			
	STEP3 Blend chocolate mixture from Step 1 slowly into mixture from Step 2 using low speed until all ingredients are fully incorporated.			
STEP 4	Combine Baker's flour, all purpose flour, baking soda and salt in a mixing bowl. With mixer on low speed, alternately add small amounts of milk to flour mixture untill all ingredients are fully incorporated.			
STEP 5	Using 4 - 9" pans, coat the inside of pans with butter. Lightly flour the pans. Shake out excess flour from pans. Pour 26 oz/725 g o cake batter in each pan. Gently tap pans on counter to remove excess air pockets. Place pans into a 360Â°F/177Â°C oven on low fan for 35 minutes. Test by inserting a toothpick a toothpick into center of cake until toothpick pulls out dry.			
	Remove from oven and allow to cool in pans. Remove from pans and place on cooling racks. Let cakes cool for 1 hour before icing. Refer to BKRY - 21 for icing procedures.			
	EQUIPMENT			
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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	CHOCOLATE CAKE ICING	ID#:	BKRY - 21.1
SHELF LIFE:	3 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	cake
	YIELD:	2 - cake	4 - cake
			8 - cake
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	2 - cake	4 - cake
			8 - cake

CREAM HEAVY WHIPPING	1 qt / 946 ml	2 qt / 1.89 l	1 gal / 3.79 l
CHIP CHOCOLATE SEMI SWEET	2 lb / 907 g	4 lb / 1.81 Kilog	8 lb / 3.63 Kilog
CHIP CHOCOLATE	2 lb / 907 g	4 lb / 1.81 Kilog	8 lb / 3.63 Kilog
SYRUP CORN BLUE	2 cup / 473 ml	1 qt / 946 ml	2 qt / 1.89 l

PREPARATION

STEP 1 In a stock pot, bring cream to a slow boil. Slowly add semi-sweet and chocolate morsels into cream, stirring constantly until smooth. Add in karo syrup until well blended.

STEP 2 Remove from heat and place in proper storage container.

STEP 3 Chill icing to 68°F/20°C under refrigeration.

Remove icing from refrigeration, and bring to room temperature/

ICING THE CAKE:

STEP 5 Place first layer of cake on a nacho platter. Using a spatula, spread 4 oz/113 g of icing over top of cake to form a smooth and even layer of icing. Place second layer over the first, and repeat above step. Place the third layer over second layer and repeat first step. Place fourth layer over third layer. Using three 9 inch wooden skewers, insert skewers about 3 inches from edge forming triangle pattern. This will help secure cake while completing the icing process. Use 12 oz/340 g of icing to ice top and sides of cake. Cover cake with plastic wrap over skewers to protect icing. Place under 40°F/5°C refrigeration to allow cake icing to settle. Reserve for service.

EQUIPMENT

STOCK POT	KITCHEN SPOON	HOBART MIXER W/PADDLE AND BALLOON ATTACHMENTS	LARGE MIXING BOWL
WIRE WHIP	PLASTIC WRAP	NACHO PLATTER	9" WOODEN SKEWERS

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	BREAD PUDDING SCRATCH	ID#:	BKRY - 25.1
SHELF LIFE:	3 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	Each
	YIELD:	9 - Each	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	9 - Each	

OLDSOP - 47

FILL - 06

EGGS	6 Each
SUGAR GRANULATED	8 oz / 227 g
SPICE SALT KOSHER	1/4 tsp
MILK	1 1/2 qt / 1.42 l
EXTRACT VANILLA	1 tsp
SPICE CINNAMON GROUND	2 tsp
BREAD WHITE	1 lb + 8 oz / 680 g
CHOCOLATE COOKIE CHOPPING	1 lb / 454 g
BANANA	6 Each
PEANUT BUTTER FILLING	9 #30 scp

PREPARATION

- STEP 1 Combine the eggs, sugar, salt, milk, vanilla, cinnamon and whisk thoroughly.
- STEP 2 Cut the sliced bread into qters.
- STEP 3 Combine the bread, custard, Oreo cookie crumbs and the banana slices in a large mixing bowl. Put on clean food handling gloves and gently mix the ingredients. Let the bread mixture sit for 10 minutes.
- STEP 4 While the bread mixture is sitting, take nine -9 soup crocks and spray them with pan coating. If pan coating spray is not available, melted butter will work.
- STEP 5 Place one level #6 scoop of the bread mixture into each crock.
- STEP 6 Using a 1oz/30ml ladle press the bread mixture into the crock forming a dent in the middle. Do not go all the way through to the bottom of the crock.
- STEP 7 Place on level #30 scoop of the chocolate chip & peanut butter mixture into the center of the bread mixture that is in each crock.
- STEP 8 Place one level #6 scoop of the bread mixture into each crock. Gently press the bread mixture down into the crock to flatten the top and seal the sides.
- STEP 9 Place the filled crocks on a sheet tray and bake in a pre-heated convection oven at 325°F/163°C for 20-24 minutes.
- STEP 10 Remove from the oven and let them cool completely at room temp.
- STEP 11 Individually wrap each bread pudding. Label, day dot, and refrigerate at or below 40°F/5°C

EQUIPMENT

WIRE WHIP	MIXING BOWL	#30 SCOOP	#6 SCOOP
10OZ SOUP CROCKS	1OZ LADLE	SHEET TRAYS	

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	GARLIC HERB BUTTER		ID#:	BUTT - 01
SHELF LIFE:	7 DAYS		DATE ISSUED:	2/4/2011
			PORTIONS:	1/2 oz
	YIELD:	4 - lb / 1.8 - Kilog	8 - lb / 3.63 - Kilog	16 - lb / 7.3 - Kilog
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	128 - 1/2 oz	256 - 1/2 oz	512 - 1/2 oz
<u>SOP - 22.15</u> <u>SOP - 19</u>	BUTTER UNSALTED	3 lb + 8 oz / 1.59 Kilog	7 lb / 3.18 Kilog	14 lb / 6.35 Kilog
	YELLOW ONION (SMALL DICE)	1/3 cup	2/3 cup	1 1/3 cup
	CHOPPED PARSLEY	1/4 cup	1/2 cup	1 cup
	SPICE PEPPER WHITE GROUND	1/4 cup	1/2 cup	1 cup
	SPICE GARLIC GRANULATED	1/3 cup	2/3 cup	1 1/3 cup
	JUICE LEMON FRESH	1/3 cup	2/3 cup	1 1/3 cup
	SPICE SALT CELERY	1/4 cup	1/2 cup	1 cup
	SAUCE HOT FRANKS GAL	3/4 tsp	1 1/2 tsp	1 TBL
	SAUCE WORCESTERSHIRE GAL	2 TBL	1/4 cup	1/2 cup
PREPARATION				
STEP 1	Place all ingredients in Hobart mixing bowl. Using the paddle attachment blend on speed #2 for 2 minutes or until all ingredients are evenly incorporated. Place 1lb(454g) of mixture on a piece of wax paper and roll up into a 1 1/2" circular tube, twist both ends. Use a spatula to scrape all of the butter from bowl.			
STEP 2	Transfer to proper container. Cover with lid, label, date, initial, and day dot. Rotate and store under 40°F (5°C) refrigeration.			
EQUIPMENT				
	HOBART MIXER	WAX PAPER	SPATULA	CONTAINER WITH LID
	MEASURING CUPS	MEASURING SPOONS		
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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	MERLOT GARLIC BUTTER	ID#:	BUTT - 01.1
SHELF LIFE:	7 DAYS	DATE ISSUED:	2/4/2011
		PORTIONS:	1 TBL
	YIELD:	256 - 1/2 oz	512 - 1/2 oz
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	256 - 1 TBL	512 - 1 TBL

SOP - 22.15

SOP - 19

SEAS - 19

BUTTER UNSALTED	8 lb / 3.63 Kilog	16 lb / 7.26 Kilog
WINE KITCHEN HOUSE WHITE	1 1/2 cup	3 cup
WINE KITCHEN HOUSE RED	1 cup	2 cup
YELLOW ONION (SMALL DICE)	1 cup	2 cup
CHOPPED PARSLEY	1 cup	2 cup
GARLIC IN OIL	1/2 cup	1 cup
SPICE SEASON SALT LAWRY'S	1/2 cup	1 cup
SAUCE WORCESTERSHIRE GAL	1/4 cup	1/2 cup
SAUCE STEAK A-1	1/4 cup	1/2 cup
SAUCE HOT FRANKS GAL	1 TBL	2 TBL
SAUCE HOT FRANKS GAL	1 tsp	2 tsp

PREPERATION

STEP 1 Place all ingredients into Hobart mixing bowl. Using the paddle attachment blend on lowest speed until all ingredients are fully incorporated and butter is smooth.

NOTE: BUTTER MUST BE SOFTENE AND AT ROOM TEMPERATURE

STEP 2 Remove paddle attachment and scrape the butter mixture off with spatula. Replace with wire balloon attachment. Mix on highest speed until the volume doubles, approximately 4 to 5 minutes. Scrape down sides and balloon whip attachment with spatula.

NOTE: BUTTER MIXTURE MAY NEED TO BE SCRAPED DOWN IN THE MIDDLE OF MIXING PROCESS

STEP 3 Transfer butter into line insert pans for service. Cover with lid, label, date, initial, and day dot. Rotate and store under 40Â°F/5Â°C refrigeration.

STEP 4 Place 1 lb/454 g of unused butter mixture on a piece of wax paper and roll up into 1 1/2" circular tube, twist both ends. Use a spatula to scrape all of the butter from bowl.

NOTE: UNUSED BUTTER MAY BE STORED FROZEN FOR UP TO 3 WEEKS

NOTE: FOR SERVICE, HOLD BUTTER AT ROOM TEMPERATURE TO SOFTEN. BE SURE TO PULL THE BACK UP OF BUTTER 15 MINUTES FROM REFRIGERATION BEFORE NEEDED FOR SERVICE.

EQUIPMENT

HOBART MIXER W/PADDLE AND BALLOON ATTACHMENTS	WAX PAPER	SPATULA	LINE INSERT PAN
MEASURING CUPS	MEASURING SPOONS		

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	BUFFALO WING SAUCE	ID#:	CSC - 01
SHELF LIFE:	7 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	2 oz
	YIELD:	1.6 - gal / 6.1 - l	3.2 - gal / 12.11 - l
			6.4 - gal / 24.2 - l
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	102.4 - 2 oz	204.8 - 2 oz
			409.6 - 2 oz

SAUCE HOT FRANKS GAL	1 1/2 gal / 5.68 l	3 gal / 11.36 l	6 gal / 22.71 l
BUTTER ALTERNATE	2 cup	1 qt / 946 ml	2 qt / 1.89 l
NOTE: IF PHASE IS NOT AVAILABLE, USE BUTTER INSTEAD. BUTTER MUST BE MELTED BEFORE ADDING TO SAUCE.			
SPICE GARLIC POWDER	1/2 cup	1 cup	2 cup

PREPARATION

STEP 1 Place hot sauce and garlic powder in a clean suitable size container. Using bermixer slowly incorporate Phase or melted butter until all products are thoroughly mixed.

Cooling Procedures

1. Fill out labels with the product name, day & date of production.
2. Combine equal parts cold water and ice to create an ice bath large enough for the amount of product to be cooled.
3. Place 16 cups of product into large heat seal bag or 6 cups of product into small heat bags or suitable container.
4. Seal the bag approximately 4in / 10cm from the opening. Place label inside sealed bag and seal again above the label to keep dry and legible.
5. Place each bag or container into the ice bath and record the time in a cooling log.
6. At two hours, verify that the temperature is 70°F/21°C or less and record. Place an instant read thermometer between two bags that are on top of each other. Shake each bag or stir contents of containers to establish an even product temperature
7. Every two hours, check the temperature and record.
8. 8) During cooling process, add ice to ice bath as needed to maintain temperature of 40°F/5°C or less.
9. Once the product has reached 40°F/5°C or less (four hours additional maximum). Place in cooler and rotate using FIFO. (First In First Out)

STEP 2 Place in proper containers. Use a spatula to scrape all of the sauce into containers. Cover with lid, label, date, initial, and day dot. Place under 40°F/ 5°C refrigeration, or transfer to line insert pan.

NOTE: USE PLASTIC LINE INSERT PANS TO DESIGNATE CLASSIC WING SAUCE

EQUIPMENT

LINE INSERT PAN WITH LID	MEASURING JUG	CONTAINER WITH LID	BERMIXER
BAG SEALER WITH BAGS	MEASURING CUPS	MEASURING SPOONS	SPATULA

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	WING SAUCE HEAVY METAL	ID#:	CSC - 01.1
SHELF LIFE:	7 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	2 oz
	YIELD:	34 - oz / 1 - l	68 - oz / 2.01 - l
			136 - oz / 4 - l
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	17 - 2 oz	34 - 2 oz
			68 - 2 oz

<u>CSC - 01</u>	BUFFALO WING SAUCE	1 qt / 946 ml	2 qt / 1.89 l	1 gal / 3.79 l
	SPICE PEPPER CAYENNE	1/4 cup	1/2 cup	1 cup

PREPARATION

STEP 1 Place all ingredients in a suitable size container. Incorporate with wire whip.

Cooling Procedures

1. Fill out labels with the product name, day & date of production.
2. Combine equal parts cold water and ice to create an ice bath large enough for the amount of product to be cooled.
3. Place 16 cups of product into large heat seal bag or 6 cups of product into small heat bags or suitable container.
4. Seal the bag approximately 4in / 10cm from the opening. Place label inside sealed bag and seal again above the label to keep dry and legible.
5. Place each bag or container into the ice bath and record the time in a cooling log.
6. At two hours, verify that the temperature is 70°F/21°C or less and record. Place an instant read thermometer between two bags that are on top of each other. Shake each bag or stir contents of containers to establish an even product temperature
7. Every two hours, check the temperature and record.
8. 8) During cooling process, add ice to ice bath as needed to maintain temperature of 40°F/5°C or less.
9. Once the product has reached 40°F/5°C or less (four hours additional maximum). Place in cooler and rotate using FIFO. (First In First Out)

STEP 2 Place in proper containers. Use a spatula to scrape all of the sauce into containers. Cover with lid, label, date, initial, and day dot. Place under 40°F / 5°C refrigeration, or transfer to line insert pan.

NOTE: USE A METAL LINE PAN TO DESIGNATE HEAVY METAL SAUCE

EQUIPMENT

METAL LINE INSERT PAN WITH LIDS	LARGE MIXING BOWL	CONTAINER WITH LID	WIRE WHIP
BAG SEALER WITH BAGS	MEASURING CUPS	MEASURING SPOONS	SPATULA

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	TANGY BBQ	ID#:	CSC - 01.2
SHELF LIFE:	7 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	2 oz
	YIELD:	34 - cup / 8 - l	68 - cup / 16.09 - l
	136 - cup / 32.2 - l		
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	136 - 2 oz	272 - 2 oz
		544 - 2 oz	
	SAUCE HOT FRANKS GAL	1 1/4 gal / 4.73 l	2 1/2 gal / 9.46 l
	SUGAR BROWN DARK	8 lb / 3.63 Kilog	16 lb / 7.26 Kilog
	BUTTER ALTERNATE	2 1/2 cup	1 1/4 qt / 1.18 l
	VINEGAR CIDER APPLE	1 1/4 cup	2 1/2 cup
			5 gal / 18.93 l
			32 lb / 14.52 Kilog
			2 1/2 qt / 2.37 l
			1 1/4 qt / 1.18 l
	PREPARATION		
STEP 1	Place all ingredients in a suitable size container. Using a bermixer, thoroughly incorporate all ingredients.		
STEP 2	Place in proper containers. Use a spatula to scrape all of the sauce into containers. Cover with lid, label, date, initial, and day dot. Place under 40Â°F / 5Â°C refrigeration, or transfer to line insert pan.		
	EQUIPMENT		
	LEXAN WITH LID	BERMIXER	BAG SEALER WITH BAGS
	MEASURING SPOONS	SPATULA	MEASURING CUPS
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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	FAJITA MARINADE	ID#:	CSC - 02
SHELF LIFE:	7 DAYS	DATE ISSUED:	5/2/2012
		PORTIONS:	1 oz
	YIELD:	1.5 - gal / 5.7 - l	3 - gal / 11.36 - l
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	192 - 1 oz	384 - 1 oz
		768 - 1 oz	
	SAUCE SOY	2 1/2 qt / 2.37 l	1 1/4 gal / 4.73 l
	WATER	2 1/2 qt / 2.37 l	1 1/4 gal / 4.73 l
	GARLIC IN OIL	2/3 cup	1 1/3 cup
	OIL SALAD	2 1/2 cup	1 1/4 qt / 1.18 l
	SPICE PEPPER BLACK COARSE GROUND	1 3/4 oz / 50 g	3 1/2 oz / 99 g
	LEMON	2 Each	4 Each
			8 Each
	PREPARATION		
STEP 1	Place ingredients in a suitable size lexan and incorporate with a large wire whip.		
STEP 2	Squeeze fresh lemon into the mixture, then put the squeezed lemon halves into the marinade. Place in an appropriate storage container with a cover. Label, date, initial, and day dot. Store under 40Â°F(5Â°C) refrigeration.		
	EQUIPMENT		
	LEXAN WITH LID	WIRE WHIP	MEASURING CUPS
			MEASURING SPOONS
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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	GARLIC SAUCE (US VERSION)		ID#:	CSC - 03
SHELF LIFE:	5 DAYS		DATE ISSUED:	3/6/2012
			PORTIONS:	1oz ladle
	YIELD:	2 - qt / 1.9 - l	4 - qt / 3.79 - l	8 - qt / 7.6 - l
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	64 - 1oz ladle	128 - 1oz ladle	256 - 1oz ladle
SOP - 19	OIL OLIVE PURE	3/4 cup	1 1/2 cup	3 cup
	GARLIC IN OIL chopped	3 TBL	1/3 cup	3/4 cup
	SPICE PEPPER RED FLAKES CRUSHED	1 1/2 tsp	1 TBL	2 TBL
	CHOPPED PARSLEY	1/2 cup	1 cup	2 cup
	BASE CHICKEN	5 tsp	3 TBL	1/3 cup
	WATER	1 1/2 qt / 1.42 l	3 qt / 2.84 l	1 1/2 gal / 5.68 l
	CORN STARCH	1/4 cup	1/2 cup	1 cup
	WINE KITCHEN HOUSE WHITE	1 cup	2 cup	1 qt / 946 ml
	SPICE OREGANO GROUND	1 1/2 tsp	1 TBL	2 TBL
	SPICE BASIL DRY	1 1/2 tsp	1 TBL	2 TBL
	SPICE PEPPER WHITE GROUND	1/4 tsp	1/2 tsp	1 tsp
PREPERATION				
STEP1 Over medium heat in a suitable size stock pot, heat oil until hot. Add the garlic to brown.				
NOTE: DO NOT BURN GARLIC.				
STEP 2	Add the red pepper flakes, parsley. Stir to fully incorporate.			
STEP 3	In a large measuring jug, add the chicken base and hot water. Using a wire whip, stir until the chicken base is completely dissolved. Add to the stock pot and bring to a full simmer, and then bring to a boil.			
STEP 4	In a stainless steel mixing bowl, add the corn starch and wine. Using a wire whip mix until both ingredients are fully incorporated. Add to the boiling stock. Stir with a wire whip to incorporate. Bring the stock back to a boil and remove the heat.			
STEP 5	Add the seasoning and use wire whip to incorporate. Pour the sauce into a suitable size lexan and place into an ice bath to cool. Once cooled, place into line insert pans for service. Store under 40Â°F/5Â°C refrigeration.			
EQUIPMENT				
STOCK POT	MEASURING CUPS	MEASURING SPOONS	STAINLESS STEEL MIXING BOWL	
WIRE WHIP	LEXAN	LINE INSERT PAN WITH LID		
INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!				

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	GARLIC SAUCE (EURO VERSION)	ID#:	CSC - 03.1
SHELF LIFE:	5 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	1oz ladle

	YIELD:	2 - qt / 1.9 - l	4 - qt / 3.79 - l	8 - qt / 7.6 - l
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	64 - 1oz ladle	128 - 1oz ladle	256 - 1oz ladle

SOP - 19	OIL OLIVE PURE	3/4 cup	1 1/2 cup	3 cup
	GARLIC IN OIL chopped	3 TBL	1/3 cup	3/4 cup
	SPICE PEPPER RED FLAKES CRUSHED	1 1/2 tsp	1 TBL	2 TBL
	CHOPPED PARSLEY	1/2 cup	1 cup	2 cup
	CONSOMME CHICKEN	1 1/2 qt / 1.42 l	3 qt / 2.84 l	1 1/2 gal / 5.68 l
	CORN STARCH	1/4 cup	1/2 cup	1 cup
	WINE KITCHEN HOUSE WHITE	1 cup	2 cup	1 qt / 946 ml
	SPICE OREGANO GROUND	1 1/2 tsp	1 TBL	2 TBL
	SPICE BASIL DRY	1 1/2 tsp	1 TBL	2 TBL
	SPICE PEPPER WHITE GROUND	1/4 tsp	1/2 tsp	1 tsp

PREPERATION

STEP1 Over medium heat in a suitable size stock pot, heat oil until hot. Add the garlic to brown.

NOTE: DO NOT BURN GARLIC.

- STEP 2 Add the red pepper flakes, parsley and chicken consomme. Bring to a simmer and then bring to a boil.
- STEP 3 In a stainless steel mixing bowl, add the corn starch and wine. Using a wire whip mix until both ingredients are fully incorporated. Add to the boiling stock. Stir with a wire whip to incorporate. Bring the stock back to a boil and remove the heat.
- STEP 4 Add the seasoning and use wire whip to incorporate. Pour the sauce into a suitable size lexan and place into an ice bath to cool. Once cooled, place into line insert pans for service. Store under 40°F/5°C refrigeration.

EQUIPMENT

STOCK POT	MEASURING CUPS	MEASURING SPOONS	STAINLESS STEEL MIXING BOWL
WIRE WHIP	LEXAN	LINE INSERT PAN WITH LID	

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	FETA CHEESE MIXTURE		ID#:	CSC - 04
SHELF LIFE:	4 DAYS		DATE ISSUED:	3/6/2012
			PORTIONS:	portion
	YIELD:	4 - cup / 946 - ml	8 - cup / 1.89 - l	16 - cup / 3.8 - l
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	16 - portion	32 - portion	64 - portion
<u>SOP - 22.1</u>	CHEESE FETA	2 cup	1 qt / 946 ml	2 qt / 1.89 l
	CAPERS	1/2 cup	1 cup	2 cup
	OLIVE BLACK SLICED	1/2 cup	1 cup	2 cup
	RED ONION (SMALL DICE)	1/2 cup	1 cup	2 cup
	PEPPER PEPPEROCINI	1/2 cup	1 cup	2 cup
	OIL OLIVE PURE	1/4 cup	1/2 cup	1 cup
PREPARATION				
STEP 1	Place all ingredients in mixing bowl. Using a kitchen spoon, mix until all ingredients are fully incorporated. Use kitchen spoon to break up any large pieces of the feta cheese.			
STEP 2	Place into line insert pans with kitchen spoon. Cover, label, date, initial, and day dot. Store under 40Â°F / 5Â°C refrigeration.			
	STAINLESS STEEL MIXING BOWL MEASURING CUPS KITCHEN SPOON LINE INSERT PAN WITH LID			
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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	PICO DE GALLO	ID#:	CSC - 05
SHELF LIFE:	1 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	#30 Scoop
	YIELD:	3.5 - qt / 3.3 - l	7 - qt / 6.62 - l
	14 - qt / 13.2 - l		
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	112 - #30 Scoop	224 - #30 Scoop
		448 - #30 Scoop	

SOP - 14.1
SOP - 22.25
SOP - 13
SOP - 31

DICED TOMATO	6 lb / 2.72 Kilog	12 lb / 5.44 Kilog	24 lb / 10.89 Kilog
YELLOW ONION (3/8" DICE)	1 lb / 454 g	2 lb / 907 g	4 lb / 1.81 Kilog
CHOPPED GREEN ONIONS	2/3 cup	1 1/3 cup	2 2/3 cup
CILANTRO (CHOPPED)	1/2 cup	1 cup	2 cup
PEPPER JALAPENO	2/3 cup	1 1/3 cup	2 2/3 cup
Ensure jalapenos are fresh, ribbed, seeded, chopped.			
SPICE GARLIC GRANULATED	1 TBL	2 TBL	1/4 cup
SPICE SALT KOSHER	1 TBL	2 TBL	1/4 cup
OIL SALAD	2 TBL	1/4 cup	1/2 cup

PREPARATION

STEP 1 Slice, then dice tomatoes and onions with a tomato slicer and 3/8" dicer. Place in a suitable size mixing bowl.

NOTE: BE SURE TO USE SAFETLY GLOVE WHEN USING SLICER

STEP 2 Add all ingredients and mix well. Store in a suitable size plastic containers with proper size drain pan inserts. Cover with lid, label, date, initial and day dot. Store under 40Â°F/5Â°C refrigeration.

NOTE: PICO MUST BE DRAINED TO ENSURE THE QUALITY LEVEL OF THE PRODUCT

EQUIPMENT

FRENCH KNIFE	MIXING BOWL	MEASURING CUPS	MEASURING SPOONS
LEXAN WITH LID	DRAIN PAN INSERT	DICER WITH 3/8" BLADE	TOMATO SLICER
SAFETY GLOVE			

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	MAPLE MUSTARD		ID#:	CSC - 06
SHELF LIFE:	7 DAYS		DATE ISSUED:	3/6/2012
			PORTIONS:	2 TBL
	YIELD:		3 - cup / 710 - ml	6 - cup / 1.42 - l
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	24 - 2 TBL	48 - 2 TBL	
	SYRUP MAPLE FLAVOR	1 1/2 cup	3 cup	
	MUSTARD DIJON	1 1/2 cup	3 cup	
	SUGAR BROWN DARK	1/2 cup	1 cup	
PREPARATION				
STEP 1	Add all ingredients into a stainless steel bowl. Using a wire whip, mix until all ingredients are fully incorporated and smooth.			
STEP 2	Place into line insert pans with spatula. Cover with lid. Label, date, initial and day dot. Place under 40°F/5°C refrigeration.			
NOTE: REFRIGERATE MUSTARD FOR A MINIMUM OF 2 HOURS TO ALLOW IT TO SET UP.				
EQUIPMENT				
	STAINLESS STEEL MIXING BOWL	SPATULA	MEASURING CUPS	LINE INSERT PAN WITH LID
INSURE THAT ALL THE WORK AREA, EQUIPMENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!				

HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	GUACAMOLE SCRATCH	ID#:	CSC - 07
SHELF LIFE:	FRESH DAILY	DATE ISSUED:	5/21/2012
		PORTIONS:	# 30 Scoop
YIELD:		1 - 7.5 cup	2 - 7.5 cup
INGREDIENTS		MEASURE	
PORTIONS PER BATCH		53 - # 30 Scoop	106 - # 30 Scoop
		212 - # 30 Scoop	

<u>SOP - 22.1</u>	RED ONION (SMALL DICE)	4 oz / 113 g	8 oz / 227 g	1 lb / 454 g
	SAUCE HOT FRANKS GAL	1 1/2 tsp	1 TBL	2 TBL
	JUICE LEMON FRESH	5 tsp	3 TBL	1/3 cup
	SPICE GARLIC GRANULATED	1 1/2 tsp	1 TBL	2 TBL
	SPICE SALT IODIZE TABLE	1 TBL + 1/2 tsp / 14 g	1 oz / 28 g	2 oz / 57 g
	SPICE CUMIN GROUND	1 1/2 tsp	1 TBL	2 TBL
	SAUCE WORCESTERSHIRE GAL	1 1/2 tsp	1 TBL	2 TBL
	SPICE PEPPER CAYENNE	1/2 tsp	1 tsp	2 tsp
<u>SOP - 31</u>	CILANTRO (CHOPPED)	1/2 cup	1 cup	2 cup
	PEPPER JALAPENO	1 1/2 tsp	1 TBL	2 TBL
	AVOCADO HASS	2 qt / 1.89 l	1 gal / 3.79 l	2 gal / 7.57 l

PREPARATION

STEP 1 Place all the ingredients listed in the first step in a suitable size mixing bowl. Using a spoon, stir ingredients until thoroughly mixed. Reserve.

NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING VEGETABLES. PREPARE ALL INGREDIENTS BEFORE PREPARING AVOCADOS

STEP 2 Using a sharp knife, cut avocados in half and remove the seed. Using a large spoon remove avocado pulp from the skin and place into a lexan. Use a hand held potato masher to mash the avocados. Be sure to mash completely, there should be approximately 1"x1" visible chunks of avocados. Add reserve ingredients from step #1 and mix well.

NOTE: BE SURE TO USE SAFETY GLOVES WHEN CUTTING AVOCADOS

STEP 3 Place the seasoned guacamole in a plastic line insert pan. Tap the container lightly to remove any air. Use a spatula to scrape all of the guacamole into containers. Cover the guacamole with plastic wrap, pushing it down gently onto the guacamole. Cover plastic wrap. Cover with lid, label, initial, date, day dot, and store under 40Â°F/5Â°C refrigeration.

NOTE: MAKE SURE TO REMOVE ALL AIR OUT OF THE PRODUCT BEFORE COVERING WITH PLASTIC WRAP.

EQUIPMENT

LARGE MIXING BOWL	POTATO MASHER	KNIFE	CUTTING BOARD
LINE INSERT PAN WITH LID	MEASURING SPOONS	MEASURING CUPS	KITCHEN SPOON

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2012 WINTER CORE MENU
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ITEM:	HRC GRILLED SALSA		ID#:CSC - 08		
	5 DAYS		DATE ISSUED:6/21/2012		
			PORTIONS:2 oz		
	YIELD:		2 - qt / 1.9 - l	4 - qt / 3.79 - l	8 - qt / 7.6 - l
	INGREDIENTS		MEASURE		
	PORTIONS PER BATCH		32 - 2 oz	64 - 2 oz	128 - 2 oz

	TOMATO DICED CANNED	2 qt / 1.89 l	1 gal / 3.79 l	2 gal / 7.57 l
	ensure the diced tomatoes are drained			
<u>VEG - 23</u>	GRILLED JALAPENOS SALSA	1 Each	2 Each	4 Each
	ensure the jalapenos seeds and veins are removed, chopped 1/2"			
	JUICE LIME FRESH	3 TBL	1/3 cup	3/4 cup
	SPICE SALT IODIZE TABLE	1 TBL	2 TBL	1/4 cup
	SUGAR GRANULATED	2 tsp	4 tsp	8 tsp
	GARLIC FRESH	2 tsp	4 tsp	8 tsp
	SPICE CUMIN GROUND	2 tsp	4 tsp	8 tsp
	SPICE PEPPER RED FLAKES CRUSHED	1/2 tsp	1 tsp	2 tsp
	SPICE PEPPER BLACK COARSE GROUND	1 tsp	2 tsp	4 tsp
	CHIPOTLE PEPPERS (PUREE)	1 tsp	2 tsp	4 tsp
<u>SOP - 45</u>	SPICE SEASON SALT LAWRY'S	1/4 tsp	1/2 tsp	1 tsp
<u>SEAS - 19</u>	GRILLED YELLOW ONIONS SALSA	1 1/2 cup	3 cup	1 1/2 qt / 1.42 l
<u>VEG - 20</u>	GRILLED RED ONIONS SALSA	1 1/2 cup	3 cup	1 1/2 qt / 1.42 l
<u>VEG - 20.1</u>	CILANTRO (CHOPPED)	1/4 cup	1/2 cup	1 cup
<u>SOP - 31</u>				

STEP 1	Place all ingredients in a tall lexan except grilled onions and cilantro into a large container. Using a bermixer, pulse mixture repeatedly until all ingredients are fully incorporated.
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STEP 2	Fold in diced grilled onions and cilantro and mix with kitchen spoon until fully incorporated. Place in line insert pans and store under 40°F/5°C refrigeration.
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LEXAN WITH LID	BERMIXER	MEASURING CUPS	MEASURING SPOONS
LINE INSERT PAN	KITCHEN SPOON		

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	TZATZIKI SAUCE	ID#:	CSC - 09
SHELF LIFE:	4 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	4 TBL
	YIELD:	1 - qt / 946 - ml	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	16 - 4 TBL	

SOP - 56

CUCUMBERS	1 lb / 454 g
PLAIN YOGURT (DRAINING OF)	2 lb / 907 g
CREAM SOUR	1/4 cup
JUICE LEMON FRESH	2 TBL
VINEGAR WHITE WINE	1 TBL
HERB DILL FRESH	1 TBL
GARLIC IN OIL	1 1/2 tsp
SPICE SALT KOSHER	2 tsp
SPICE PEPPER BLACK GROUND	1/2 tsp

PREPARATION

STEP 1 Using a box grater with the large blades, grate the cucumber into a stainless steel bowl with a colander inside to drain the water from the cucumber. Once the cucumber is completely grated, using gloved hands squeeze the excess liquid from the cucumber. Discard the liquid and place the drained grated cucumber back into the bowl.

NOTE: BE SURE TO USE SAFETY GLOVE WHEN GRATING THE CUCUMBER

STEP 2 Add the yogurt using a spatula and the remaining ingredients to the grated cucumber. Using a wire whip to mix until all ingredients are fully incorporated.

STEP 3 Using a spatula, place into line insert pans and cover with lid. Label, date, initial and day dot. Store under 40°F/5°C refrigeration.

EQUIPMENT

BOX GRATER	STAINLESS STEEL MIXING BOWL	MEASURING CUPS	MEASURING SPOONS
SPATULA	LINE INSERT PAN WITH LID	SAFETY GLOVE	KITCHEN GLOVES

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	STRAWBERRY SAUCE	ID#:	CSC - 10
SHELF LIFE:	2 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	Quart
	YIELD:	3 - qt / 2.8 - l	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	3 - qt / 2.84 - l	
<div style="display: flex; justify-content: space-between;"> <div> <p>STRAWBERRIES SLICED FROZEN</p> <p>STEP 1 Place the thawed strawberries into a proper container. Use a spatula to scrape all sauce into containers. Cover with lid, label, initial, date, and day dot. Store under 40Â°F/5Â°C refrigeration.</p> </div> <div> <p>PREPATION</p> <p>EQUIPMENT</p> <div style="display: flex; justify-content: space-around;"> ROBOT COUPE CONTAINER WITH LID SPATULA </div> </div> </div> <p>INSURE THAT ALL THE WORK AREA, EQUIPMENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!</p>			

HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	TARTAR SAUCE		ID#:	CSC - 14
SHELF LIFE:	5 DAYS		DATE ISSUED:	3/6/2012
			PORTIONS:	2 oz
	YIELD:	10 - cup / 2.4 - l	20 - cup / 4.73 - l	40 - cup / 9.5 - l
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	40 - 2 oz	80 - 2 oz	160 - 2 oz
<u>SOP - 22.7</u> <u>SOP - 19</u>	MAYONNAISE KITCHEN HEAVY DUTY	2 qt / 1.89 l	1 gal / 3.79 l	2 gal / 7.57 l
	RELISH SWEET GREEN	1 1/2 cup	3 cup	1 1/2 qt / 1.42 l
	YELLOW ONION FRIZZLES	1/2 cup	1 cup	2 cup
	CHOPPED PARSLEY	2 TBL	1/4 cup	1/2 cup
	SAUCE WORCESTERSHIRE GAL	1 TBL	2 TBL	1/4 cup
	JUICE LEMON FRESH	1 TBL	2 TBL	1/4 cup
	SPICE PEPPER WHITE GROUND	1 tsp	2 tsp	4 tsp
PREPARATION				
STEP 1	Place all ingredients in a suitable stainless steel mixing bowl. With a wire whip mix until fully incorporated.			
STEP 2	Place into line insert pans. Use a spatula to remove all of the sauce fomr the bowl. Cover with lid, label, date, initial and day dot. Store under 40Â°F/5Â°C			
EQUIPMENT				
	STAINLESS STEEL MIXING BOWL	WIRE WHIP	LINE INSERT PAN WITH LID	MEASURING CUPS
	MEASURING SPOONS	SPATULA		
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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	ALFREDO SAUCE (SCRATCH)	ID#:	CSC - 17
SHELF LIFE:	5 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	#12 scoops
	YIELD:	17 - cup / 4 - l	34 - cup / 8.04 - l
			68 - cup / 16.1 - l
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	54.4 - #12 scoops	108.8 - #12 scoops
			217.6 - #12 scoops

CREAM HEAVY WHIPPING	3 qt / 2.84 l	1 1/2 gal / 5.68 l	3 gal / 11.36 l
WATER	1 cup	2 cup	1 qt / 946 ml
BASE VEGETABLE	3 TBL	1/3 cup	3/4 cup
CREAM HEAVY WHIPPING	1 qt / 946 ml	2 qt / 1.89 l	1 gal / 3.79 l
CORN STARCH	1/4 cup	1/2 cup	1 cup
CHEESE ROMANO GRATED	1 cup	2 cup	1 qt / 946 ml
SPICE PEPPER BLACK COARSE GROUND	1 TBL	2 TBL	1/4 cup

PREPARATION

- STEP 1 Place the heavy cream in a large stock pot or steam kettle over medium heat.
- STEP 2 Add chicken base into hot water and mix with wire whip until base is fully dissolved. Using strainer pour vegetable stock into heated cream so to remove and un-dissolved chicken bits. Discard bits.
- STEP 3 Place cream and corn starch in a stainless steel bowl. Mix with wire whip until both ingredients are fully incorporated and there are no lumps.
- STEP 4 Bring cream and vegetable stock to a full simmer 180Â°F/82Â°C for 1 minute. Add cream and corn starch mixture to thicken. Continue to stir with a wire whip until sauce returns to a full simmer. This will ensure proper thickness of the sauce.
- STEP 5 Add Romano cheese and black pepper and mix well with wire whip. Bring back to a simmer again until cheese is full incorporated and sauce is properly thickened, approximately 2 minutes. Remove from heat and place into an ice bath. Once cooled, place into line insert pans for service or place under 40Â°F/5Â°C refrigeration.

NOTE: ALFREDO SAUCE SHOULD BE SMOOTH AND HAVE NO LUMPS

Cooling Procedures

1. Fill out labels with the product name, day & date of production.
2. Combine equal parts cold water and ice to create an ice bath large enough for the amount of product to be cooled.
3. Place 16 cups of product into large heat seal bag or 6 cups of product into small heat bags or suitable container.
4. Seal the bag approximately 4in / 10cm from the opening. Place label inside sealed bag and seal again above the label to keep dry and legible.
5. Place each bag or container into the ice bath and record the time in a cooling log.
6. At two hours, verify that the temperature is 70Â°F/21Â°C or less and record. Place an instant read thermometer between two bags that are on top of each other. Shake each bag or stir contents of containers to establish an even product temperature
7. Every two hours, check the temperature and record.
8. 8) During cooling process, add ice to ice bath as needed to maintain temperature of 40Â°F/5Â°C or less.
9. Once the product has reached 40Â°F/5Â°C or less (four hours additional maximum). Place in cooler and rotate using FIFO. (First In First Out)

EQUIPMENT

QUART MEASURE	MEASURING CUPS	MEASURING SPOONS	CONTAINER WITH LID
SPATULA	STEAM KETTLE/STOCK POT	WIRE WHIP	BAG SEALER WITH BAGS
STRAINER			

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	KIDS CHEESE SAUCE		ID#:	CSC - 17.1
SHELF LIFE:	5 DAYS		DATE ISSUED:	3/6/2012
			PORTIONS:	#12 scoops
	YIELD:	4.5 - cup / 1.1 - l	9 - cup / 2.13 - l	18 - cup / 4.3 - l
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	14.4 - #12 scoops	28.8 - #12 scoops	57.6 - #12 scoops
<u>HSC - 01</u>	CREAM HEAVY WHIPPING	3 cup	1 1/2 qt / 1.42 l	3 qt / 2.84 l
	WATER	1/4 cup	1/2 cup	1 cup
	hot from tap			
	CHICKEN STOCK	2 1/4 tsp	5 tsp	3 TBL
	CREAM HEAVY WHIPPING	1 cup	2 cup	1 qt / 946 ml
	CORN STARCH	1 TBL	2 TBL	1/4 cup
	CHEESE ROMANO GRATED	1/4 cup	1/2 cup	1 cup
	CHEESE MIXED SHREDDED	8 oz / 227 g	1 lb / 454 g	2 lb / 907 g
	CHEESE ROMANO GRATED	2 TBL	1/4 cup	1/2 cup
PREPARATION				
STEP 1	Place the heavy cream in a large stock pot or steam kettle over medium heat.			
STEP 2	Add chicken base into hot water and mix with wire whip until base is fully dissolved. Using a strainer, pour chicken stock into heated cream so to remove any un-dissolved chicken bits. Discard bits.			
STEP 3	Place cream and corn starch in a stainless bowl. Mix with wire whip until both ingredients are fully incorporated and there are no lumps.			
STEP 4	Bring cream and chicken stock to a full simmer. Add cream and corn starch into mixture to thicken. Continue to stir with a wire whip until sauce returns to a full simmer. This will ensure proper thickness of the sauce.			
STEP 5	Add Romano cheese and mix well with wire whip. Bring back to a simmer again until cheese is fully incorporated and sauce is properly thickens, approximately 2 minutes.			
STEP 6	Slowly fold the mixed and Romano cheese into the sauce. Using a wire whip stir the sauce to mix the cheeses into the sauce. Continue to stir until cheese is completely melted.			
STEP 7	When cheese is fully melted and at a full simmer, remove from heat and place into an ice bath. Once cooled place into line insert pans for service or place under 40Â°F/5Â°C refrigeration.			
NOTE: SAUCE SHOULD BE CREAMY AND SMOOTH WITH NO LUMPS.				
EQUIPMENT				
	STOCK POT	STRAINER	WIRE WHIP	QUART MEASURE
	MEASURING SPOONS	LINE INSERT PAN		
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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	CHOCOLATE GANACHE (SCRATCH)		ID#:	CSC - 21
SHELF LIFE:	4 DAYS		DATE ISSUED:	3/6/2012
			PORTIONS:	Cup
	YIELD:	4 - cup / 946 - ml	8 - cup / 1.89 - l	16 - cup / 3.8 - l
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	4 - cup / 946 - ml	8 - cup / 1.89 - l	16 - cup / 3.79 - l
	CREAM HEAVY WHIPPING	1 cup	2 cup	1 qt / 946 ml
	CHIP CHOCOLATE SEMI SWEET	3 cup	1 1/2 qt / 1.42 l	3 qt / 2.84 l
	PREPERATION			
STEP 1	Place cream in a suitable sauce pan over medium high heat. Bring cream to a slow simmer (bubbles around the edges)			
STEP 2	Add the chocolate chips then remove from the heat. With a heavy wire whip combine the chips and cream until the ganache becomes smooth. You may place the ganache back over the heat if needed to melt the chocolate. Place in a clean storage container and store at room temperature. Use a spatula to remove all of the ganache from pot.			
	NOTE: TO RECONSTITUTE, PLACE THE GANACHE OVER A DOUBLE BROILER UNTIL THE MIXTURE HEATS AND BECOMES SMOOTH AGAIN. THIS MAY BE DONE ONLY ONCE. REPEATING THIS PROCESS WILL CAUSE THE GANACHE TO BECOME "GRAINY" AND UNUSABLE.			
	EQUIPMENT			
	SAUCE PAN	WIRE WHIP	CONTAINER WITH LID	SPATULA
	BROILER			
INSURE THAT ALL THE WORK AREA, EQUIPMENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!				

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	PINEAPPLE SALSA	ID#:	CSC - 44
SHELF LIFE:	2 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	#30 Scoop
	YIELD:	6 - cup / 1.4 - l	12 - cup / 2.84 - l
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	40 - #30 Scoop	80 - #30 Scoop

CSC - 05

SOP - 31

PINEAPPLE GOLDENRIPE	1 Each	2 Each
PICO DE GALLO	2 cup	1 qt / 946 ml
JUICE LIME FRESH	1/4 cup	1/2 cup
CILANTRO (CHOPPED)	1/4 cup	1/2 cup

PREPARATION

- STEP 1 Wash the pineapples off with cold water.
- STEP 2 Cut the top and bottom off the pineapple approximately 1/2in/13mm from the bottom and from the base of the green leaves.
- NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING PINEAPPLES**
- STEP 3 Using a serrated knife remove the skin of the pineapple making sure that none of the sharp, brown prickly bits remain on the fruit.
- STEP 4 Cut the pineapple into qters, from top to bottom, then cut the core off of each qter.
- STEP 5 Take each qter and lay if flat on your cutting board. Cut the qter HORIZONTALLY into 1/4in/6mm thick slices. Dice the slices into 1/4in/6mm chunks.
- STEP 6 Combine the diced pineapples, pico, lime juice and chopped cilantro in a mixing bowl and stir until thoroughly combined.
- STEP 7 Transfer to plastic container. Cover with lid, label, initial, date, day dot, and store under 40Â°F/5Â°C refrigeration.

EQUIPMENT

CUTTING BOARD	SERRATED KNIFE	MIXING BOWL	PLASTIC CONTAINER WITH LID
LATEX GLOVES	SAFETY GLOVE		

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	GRILLED PINEAPPLE (DICED)	ID#:	CSC - 46
SHELF LIFE:	2 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	x 1/3 cup
	YIELD:	7 - cup / 1.7 - l	14 - cup / 3.31 - l
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	21 - x 1/3 cup	42 - x 1/3 cup

PINEAPPLE GOLDENRIPE
OIL SALAD
SPICE CHILI POWDER

2 Each
1/4 cup / 59 ml
1 TBL

4 Each
1/2 cup / 118 ml
2 TBL

PREPARATION

- STEP 1 Cut the top and bottom off approximately 1/2in / 13mm from the bottom and the base of the green leaves.
- STEP 2 **NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING PINEAPPLES**
Using a serrated knife remove the skin of the pineapple making sure that none of the sharp, brown prickly bits remain on the fruit.
- STEP 3 Stand the pineapple on its end, and from top to bottom, slice the pineapple into 1/2in / 13mm slices. Using a coring tool, cut out and discard the core. Combine salad oil and chili powder in a stainless mixing bowl and mix together well. Evenly coat the pineapple slices with the oil and chili powder.
- STEP 4 Place the pineapple slices on a clean hot grill. Turn the slices to form criss-cross grill marks on both sides.
- STEP 5 Remove the slices from the grill and place them in the walk-in to cool. Remove them from cooler, and cut the pineapple into 1/2 x 1/4 x 1/4 inch cubes. (13x6x6 mm)
- STEP 6 Place in line insert pans. Cover with lid, label, initial, date, day dot, and store under 40°F / 5°C refrigeration.

EQUIPMENT

CUTTING BOARD	SERRATED KNIFE	LARGE MIXING BOWL	LINE INSERT PAN WITH LID
MEASURING CUPS	MEASURING SPOONS	LATEX GLOVES	SAFETY GLOVE

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	HAWAIIAN SAUCE	ID#:	CSC - 47
SHELF LIFE:	4 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	1/4 cup
	YIELD:	12 - cup / 2.8 - l	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	48 - 1/4 cup	
MISC - 04	SAUCE SOY SAUCE MIRIN WATER JUICE PINEAPPLE HONEY SUGAR GRANULATED VINEGAR RICE WINE TOASTED SESAME SEEDS GINGER FRESH GARLIC IN OIL SPICE PEPPER RED FLAKES CRUSHED WATER CORN STARCH CORN STARCH	1 qt / 946 ml 2 1/2 cup 1 1/2 cup 1 1/2 cup 1 cup 1 cup 1/2 cup 1/4 cup 3 TBL 2 TBL 1/2 tsp 1/4 cup 1/2 cup 1 TBL	
PREPARATION			
STEP 1	Place all ingredients in a suitable size stock pot over medium heat. Stir to incorporate with wire whip. Stir occasionally and bring to a full simmer.		
STEP 2	In a stainless steel mixing bowl, mix water and corn starch with a wire whip until both ingredients are fully incorporated. Add the mixture into the stock pot and mix with a wire whip until fully incorporated. Bring back to a full simmer and cook for 1 minute until mixture thickens. Remove from heat.		
STEP 4	Pour into cambro and place into an ice bath to cool completely. Once cooled, place into line insert containers. Cover with lid, label, date, initial and day dot. Store under 40°F/5°C refrigeration.		
EQUIPMENT			
	STOCK POT	WIRE WHIP	STAINLESS STEEL MIXING BOWL
	LINE INSERT PAN WITH LID	CAMBRO	CONTAINER WITH LID
INSURE THAT ALL THE WORK AREA, EQUIPMENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!			

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	LEMON MAYO	ID#:	CSC - 51
SHELF LIFE:	7 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	Tablespoon
	YIELD:	1 - qt / 946 - ml	4 - qt / 3.79 - l
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	64 - TBL / 946 - ml	256 - TBL / 3.79 - l
	MAYONNAISE LIGHT	1 qt / 946 ml	1 gal / 3.79 l
	JUICE LEMON FRESH	1 TBL	1/4 cup
	VINEGAR CIDER APPLE	1 TBL	1/4 cup
PREPERATION			
STEP 1	Place mayo, lemon juice, and vinegar in a clean mixing bowl. Incorporate completely with a wire whip.		
STEP 2	Place in a clean storage container or a line insert pan. Cover, label, date, day dot, and place under 40Â°F/5Â°C refrigeration.		
EQUIPMENT			
	SPATULA	WIRE WHIP	MIXING BOWL
	MEASURING SPOONS	LINE INSERT PAN	CONTAINER WITH LID
MEASURING CUPS			
INSURE THAT ALL THE WORK AREA, EQUIPMENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!			

HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	ASIAN PEANUT SAUCE		ID#:	CSC - 52
SHELF LIFE:	5 DAYS		DATE ISSUED:	3/6/2012
			PORTIONS:	1oz ladle
	YIELD:	2.3 - cup / 532 - ml	4.5 - cup / 1.07 - l	9 - cup / 2.1 - l
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	18 - 1oz ladle	36 - 1oz ladle	72 - 1oz ladle
	SAUCE MIRIN	1/4 cup	1/2 cup	1 cup
	GARLIC IN OIL	2 TBL	1/4 cup	1/2 cup
	HONEY	1/4 cup	1/2 cup	1 cup
	VINEGAR RICE WINE	2 TBL	1/4 cup	1/2 cup
	ONION GREEN	1/2 cup	1 cup	2 cup
	1/2" pieces			
	GINGER FRESH	1/4 cup	1/2 cup	1 cup
	fresh grated			
	PEANUT BUTTER CREAMY	1/2 cup	1 cup	2 cup
	SAUCE SOY	1/4 cup	1/2 cup	1 cup
	SAUCE CHILI SRIRACHA	1 TBL	2 TBL	1/4 cup
	SAUCE HOISIN	1/2 cup	1 cup	2 cup
	Preperation			
STEP 1	Place all ingredients into a food processor with and "S" blade. Pulse until all ingredients are fully incorporated and smooth. Use a spatula to scrape down sides and pulse several times to mix completely.			
STEP 2	Place into line insert pans with spatula. Cover with lid, label, date, initial and day dot. Place under 40Â°F/5Â°C refrigeration.			
	EQUIPMENT			
	FOOD PROCESSOR	MEASURING SPOONS	MEASURING CUPS	METAL LINE INSERT PAN WITH LIDS
	SPATULA			
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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	DILL MAYONNAISE	ID#:	CSC - 53
SHELF LIFE:	7 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	Tablespoon
	YIELD:	3 - cup / 710 - ml	6 - cup / 1.42 - l
	12 - cup / 2.8 - l		
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	48 - TBL / 710 - ml	96 - TBL / 1.42 - l
		192 - TBL / 2.84 - l	
	MAYONNAISE LIGHT	1 cup	2 cup
	CAPERS	1/4 cup	1/2 cup
	drained, chopped		1 qt / 946 ml
	MUSTARD GRAINED	1/4 cup / 59 ml	1/2 cup / 118 ml
	MUSTARD GRAINED	2 tsp	4 tsp
	MUSTARD DIJON	1/4 cup	1/2 cup
	KETCHUP VOL PAK POUCH	1/4 cup	1/2 cup
	HERB TARRAGON FRESH	1/4 cup	1/2 cup
	chopped		1 cup
<u>SOP - 22.5</u>	ONIONS 1/4" DICE	1/2 cup	1 cup
	HERB DILL FRESH	1 cup	2 cup
	chopped		1 qt / 946 ml
<u>SOP - 13</u>	CHOPPED GREEN ONIONS	1/2 cup	1 cup
	HERB BASIL FRESH	1 cup	2 cup
	chopped		1 qt / 946 ml
	CHEESE ROMANO GRATED	1/4 cup	1/2 cup
			1 cup
	PREPERATION		
STEP 1	Place all ingredients into a food processor with an "S" blade and mix until all ingredients are fully incorporated. Use a spatula to scrape down the sides of the food processor. Puree again and place into a line insert pan. Cover with lid, label, date, initial, and day dot. Store under 40Â°F/5Â°C refrigeration.		
	EQUIPMENT		
	FOOD PROCESSOR	SPATULA	LINE INSERT PAN WITH LID
	MEASURING SPOONS		MEASURING CUPS
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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	JERK MAYONNAISE		ID#:	CSC - 54
SHELF LIFE:	7 DAYS		DATE ISSUED:	3/6/2012
			PORTIONS:	Tablespoon
	YIELD:	3.5 - cup / 828 - ml	7 - cup / 1.66 - l	14 - cup / 3.3 - l
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	56 - TBL / 828 - ml	112 - TBL / 1.66 - l	224 - TBL / 3.31 - l
SEAS - 04	ONION GREEN	1/2 cup	1 cup	2 cup
	1/2" pieces, green and white parts			
	JUICE LIME FRESH	1/4 cup	1/2 cup	1 cup
	GARLIC FRESH	3 TBL	1/3 cup	3/4 cup
	chopped			
	SAUCE CHILI SRIRACHA	1 TBL	2 TBL	1/4 cup
	GINGER FRESH	2 TBL	1/4 cup	1/2 cup
	peeled and grated			
	JERK SEASONING	2 TBL	1/4 cup	1/2 cup
MAYONNAISE LIGHT	3 cup	1 1/2 qt / 1.42 l	3 qt / 2.84 l	
PREPERATION				
STEP 1	Place all ingredients except mayonnaise into a food processor with and "S" blade. Pulse until all ingredients are fully incorporated and smooth. Use a spatula to scrape down sides and pulse several times to mix completely.			
STEP 2	Place mayonnaise into a stainless steel mixing bowl. Add the mixture into mayonnaise with spatula. Using a wire whip mix until all ingredients are fully incorporated. Place into line insert pans with spatula. Cover with lid, label, date, initial and day dot. Place under 40Â°F/5Â°C refrigeration.			
NOTE: REFRIGERATE MAYONNAISE FOR A MINIMUM FO 2 HOURS TO ALLOW THE FLAVORS TO BLOOM.				
EQUIPMENT				
FOOD PROCESSOR	MEASURING CUPS	MEASURING SPOONS	SPATULA	
WIRE WHIP	LINE INSERT PAN WITH LID	KITCHEN GLOVES		
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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	MANGO PINEAPPLE SALSA		ID#:	CSC - 55
SHELF LIFE:	2 DAYS		DATE ISSUED:	3/6/2012
			PORTIONS:	#30 scoop
	YIELD:	3.5 - cup / 828 - ml	7 - cup / 1.66 - l	14 - cup / 3.3 - l
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	28 - #30 scoop	56 - #30 scoop	112 - #30 scoop
<u>SOP - 41.2</u>	PINEAPPLE (DICED)	1 1/2 cup	3 cup	1 1/2 qt / 1.42 l
	MANGO TIDBIT IQF	1 1/2 cup	3 cup	1 1/2 qt / 1.42 l
<u>SOP - 22.1</u>	RED ONION (SMALL DICE)	1/2 cup	1 cup	2 cup
	PEPPER JALAPENO	3 TBL	1/3 cup	3/4 cup
	JUICE ORANGE	1/4 cup	1/2 cup	1 cup
	JUICE LIME FRESH	3 TBL	1/3 cup	3/4 cup
	SPICE SALT IODIZE TABLE	3/4 tsp	1 1/2 tsp	1 TBL
<u>SOP - 14.5</u>	DICED RED PEPPERS	1/4 cup	1/2 cup	1 cup
<u>SOP - 31</u>	CILANTRO (CHOPPED)	3 TBL	1/3 cup	3/4 cup
PREPARATION				
STEP 1	Place all ingredients into a stainless stell mixing bowl. Using a wire whip, mix until all ingredients are fully incorporated. Using a spatula place into a plastic line insert pan. Cover with lid. Label, date, initial and day dot. Store under 40Â°F/5Â°C refrigeration.			
NOTE: LET THE SALSA SET FOR TWO HOURS BEFORE SERVICE TO ALLOW THE CITRUS TO ACTIVATE THE FLAVORS.				
EQUIPMENT				
	STAINLESS STEEL MIXING BOWL	WIRE WHIP	RUBBER SPATULA	MEASURING CUPS
	MEASURING SPOONS	LINE INSERT PAN WITH LID		
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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	SUNDRIED TOMATO MARINADE		ID#:	CSC - 56
SHELF LIFE:	5 DAYS		DATE ISSUED:	3/6/2012
			PORTIONS:	2 cup
	YIELD:	6 - cup / 1.4 - l	12 - cup / 2.84 - l	24 - cup / 5.7 - l
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	3 - 2 cup	6 - 2 cup	12 - 2 cup
SOP - 19	OIL OLIVE PURE	1 qt / 946 ml	2 qt / 1.89 l	1 gal / 3.79 l
	TOMATOES SUN DRIED	3 cup	1 1/2 qt / 1.42 l	3 qt / 2.84 l
	HERB BASIL FRESH chopped	1 cup	2 cup	1 qt / 946 ml
	CHOPPED PARSLEY	1/2 cup	1 cup	2 cup
	SPICE SALT KOSHER	2 TBL	1/4 cup	1/2 cup
	SPICE PEPPER BLACK GROUND	2 tsp	4 tsp	8 tsp
PREPARATION				
STEP 1	Place the sundried tomatoes into the food processor with an "S" blade attachment. Mix until tomatoes are pureed.			
STEP 2	Place remaining ingredients into food processor with an "S" blade attachment. Mix until all ingredients are fully incorporated and smooth. Using a spatula, place the marinade into a container. Cover with lid, label, date, initial, and day dot. Store under 40°F/5°C refrigeration.			
EQUIPMENT				
	FOOD PROCESSOR	SPATULA	CONTAINER WITH LID	MEASURING CUPS
	MEASURING SPOONS			
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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	SWEET SOUR SAUCE		ID#:	CSC - 57
SHELF LIFE:	5 DAYS		DATE ISSUED:	3/6/2012
			PORTIONS:	1oz ladle
YIELD:		3.3 - cup / 769 - ml	6.5 - cup / 1.54 - l	13 - cup / 3.1 - l
INGREDIENTS		MEASURE		
PORTIONS PER BATCH		26 - 1oz ladle	52 - 1oz ladle	104 - 1oz ladle
CSC - 57.1	SUGAR GRANULATED	1 qt / 946 ml	2 qt / 1.89 l	1 gal / 3.79 l
	VINEGAR WHITE	1 qt / 946 ml	2 qt / 1.89 l	1 gal / 3.79 l
	SRIRACHA SAUCE	1 tsp	2 tsp	4 tsp
	CORN STARCH	1 tsp	2 tsp	4 tsp
	WATER	1 1/2 tsp	1 TBL	2 TBL
PREPERATION				
STEP 1	Place sugar, vinegar and Sriracha sauce into a suitable size sauce pan over medium high heat. Mix with a wire whip to incorporate. Bring mixture to a simmer. Stir occasionally.			
STEP 2	In a small stainless steel mixing bowl, add corn starch and water. Combine with a wire whip until the water and corn starch are fully incorporated.			
	NOTE: FOR THE SMALLER BATCHES, PLACE THE CORN STARCH AND WATER INTO A SOUFFLE CUP AND COVER WITH LID. SHAKE UNTIL FULLY INCORPORATED.			
STEP 3	Add the corn starch mixture to the simmering sauce and mix with a wire whip to incorporate. Bring to a full boil. Stire occasionally. Remove from heat and pour into a suitable size container. Place into an ice bath to cool.			
STEP 4	Once completely cooled, place into line insert pan and cover with a lid. Label, date, initial, and day dot. Store under 40Â°F/5Â°C refrigeration.			
EQUIPMENT				
SAUCE POT		WIRE WHIP	MEASURING CUPS	MEASURING SPOONS
STAINLESS STEEL MIXING BOWL		CONTAINER WITH LID	LINE INSERT PAN WITH LID	
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ITEM:	SRIRACHA SAUCE	ID#:	CSC - 57.1
SHELF LIFE:	7 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	Teaspoon
	YIELD:	0.5 - cup / 118 - ml	1 - cup / 237 - ml
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	24 - tsp / 118 - ml	48 - tsp / 237 - ml
		2 - cup / 473 - ml	
	SAUCE CHILI SRIRACHA	1/2 cup	1 cup
	SPICE PEPPER RED FLAKES CRUSHED	1 tsp	2 tsp
			2 cup
			4 tsp
	PREPERATION		
STEP 1	Place Sriracha sauce and room temperature red pepper flakes into a food processor with and "S" blade attachment. Mix until both ingredients are fully incorporated.		
STEP 2	Place into a line insert pan with spatula. Cover with lid, label, date, initial and day dot. Store at room temperature.		
	NOTE: STORE AT ROOM TEMPERATURE UNLESS LOCAL HEALTH DEPARTMENT REQUIRES REFRIGERATION. SERVE DRESSING AT ROOM TEMPERATURE.		
	EQUIPMENT		
	FOOD PROCESSOR WITH "S" BLADE ATTACHMENT	MEASURING CUPS	MEASURING SPOONS
	COLANDER	PLASTIC WRAP	SPATULA
		STAINLESS STEEL MIXING BOWL	
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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	SRIRACHA MAYONNAISE	ID#:	CSC - 58
SHELF LIFE:	7 DAYS	DATE ISSUED:	4/11/2012
		PORTIONS:	1.5 oz

YIELD:	2.3 - cup / 532 - ml	4.5 - cup / 1.07 - l	9 - cup / 2.1 - l
INGREDIENTS	MEASURE		
PORTIONS PER BATCH	12 - 1.5 oz	24 - 1.5 oz	48 - 1.5 oz

MAYONNAISE KITCHEN HEAVY DUTY	2 cup	1 qt / 946 ml	2 qt / 1.89 l
SAUCE CHILI SRIRACHA	1/4 cup	1/2 cup	1 cup
SPICE SALT IODIZE TABLE	1 tsp	2 tsp	4 tsp

PREPARATION

STEP 1 In a stainless steel mixing bowl place all the ingredients and mix with a wire whip until fully incorporated. Place the mayonnaise into a pastry bag with a #9 star tip or using a funnel and a spatula, transfer into a plastic squirt bottle. Place the top on the squirt bottle, label, date, initial and day dot. Store under 40Â°F/5Â°C refrigeration.

EQUIPMENT

STAINLESS STEEL MIXING BOWL	WIRE WHIP	MEASURING CUPS	MEASURING SPOONS
RUBBER SPATULA	FUNNEL	PASTRY BAGS	SQUIRT BOTTLE

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	MOJITO YOGURT DIP		ID#:	CSC - 60
SHELF LIFE:	3 DAYS		DATE ISSUED:	3/6/2012
			PORTIONS:	2 oz
	YIELD:	9.5 - cup / 2.2 - l		
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	38 - 2 oz		
<div style="display: flex; justify-content: space-between;"> <div style="width: 15%;"> <p><u>SOP - 56</u></p> </div> <div style="width: 45%;"> <p>PLAIN YOGURT (DRAINING OF) 2 qt / 1.89 l</p> <p>HERB MINT LEAVES finely chopped, 1/8" 1 oz / 28 g</p> <p>LIME 2 TBL</p> <p>zest</p> <p>SUGAR GRANULATED 1 1/2 cup</p> </div> <div style="width: 40%; border-left: 1px solid black; border-right: 1px solid black;"></div> </div>				
PREPARATION				
STEP 1	Place all ingredients in a large stainless steel mixing bowl. Using a wire whip, mix together until all ingredients are fully incorporated.			
STEP 2	Using a spatula transfer into line insert pans. Cover with lids, label, date, initial and day dot. Store under 40°F/5°C refrigeration.			
NOTE: LET YOGURT SET FOR AT LEAST 6 HOURS BEFORE USING TO LET THE FLAVORS BLOOM				
EQUIPMENT				
	MEASURING SPOONS	MEASURING CUPS	WHISK	LINE INSERT PAN WITH LID
	STAINLESS STEEL MIXING BOWL	ZESTER		
INSURE THAT ALL THE WORK AREA, EQUIPMENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!				

HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	CITRUS SPIKED TARTAR SAUCE	ID#:	CSC - 75
SHELF LIFE:	5 DAYS	DATE ISSUED:	4/11/2012
		PORTIONS:	3 oz
	YIELD:	2 - qt / 1.9 - l	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	21.33 - 3 oz	
	RELISH GREEN	3 cup	
	dill, drained		
	MAYONNAISE KITCHEN HEAVY DUTY	1 qt / 946 ml	
	SPICE SALT CELERY	1 TBL	
	SPICE PEPPER BLACK GROUND	1 TBL	
	SPICE ONION POWDER	2 tsp	
	SPICE GARLIC GRANULATED	1 tsp	
	SPICE MUSTARD DRY	2 tsp	
	SAUCE WORCESTERSHIRE GAL	3 TBL	
	ORANGES	1 TBL	
	zest, packed		
	LEMON	2 TBL	
	zest, packed		
	PREPARATION		
STEP 1	Place 3 cup of dill relish into a colander. Let gravity drain for 20 minutes. Measure 3 cup of the drained relish and add to a large mixing bowl.		
STEP 2	Place the remaining ingredients into the bowl. Mix with a wire whip until all ingredients are fully incorporated.		
	NOTE: BE SURE THE ORANGE AND LEMON ZEST MEASURES ARE A PACKED TABLESPOONS		
STEP 3	Place into a plastic line insert pan with a spatula and cover with a lid. Label, date, initial and day dot. Store under 40Â°F/5Â°C refrigeration.		
	NOTE: LET THE SAUCE STAND AT LEAST 6 HOURS BEFORE SERVICE TO ALLOW THE FLAVORS TO BLOOM. STIR BEFORE USE.		
	EQUIPMENT		
	STAINLESS STEEL MIXING BOWL	RUBBER SPATULA	MEASURING CUPS MEASURING SPOONS
	LINE INSERT PAN WITH LID		
INSURE THAT ALL THE WORK AREA, EQUIPMENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!			

HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	1000 ISLAND DRESSING		ID#:	DRESS - 01
SHELF LIFE:	5 DAYS		DATE ISSUED:	3/6/2012
			PORTIONS:	3 oz
	YIELD:	72 - floz	144 - floz	216 - floz
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	24 - 3 oz	48 - 3 oz	72 - 3 oz
<u>VEG - 21.2</u>	MAYONNAISE KITCHEN HEAVY DUTY	1 1/2 qt / 1.42 l	3 qt / 2.84 l	1 1/4 gal / 4.26 l
	KETCHUP VOL PAK POUCH	1 cup	2 cup	3 cup
	ROASTED RED PEPPERS DICED	3 oz / 85 g	6 oz / 170 g	9 oz / 255 g
	EGG HARDBOILED	4 Each	8 Each	12 Each
	SPICE SALT KOSHER	1 tsp	2 tsp	1 TBL
	SPICE GARLIC GRANULATED	1 tsp	2 tsp	1 TBL
	SPICE ONION GRANULATED	1 tsp	2 tsp	1 TBL
	SPICE PEPPER CAYENNE	1/2 tsp	1 tsp	1 1/2 tsp
	PICKLES	1 cup	2 cup	3 cup
PREPARATION				
STEP 1	In a suitable size mixing bowl combine all ingredients using a large whisk			
NOTE: BE SURE TO USE SAFETY GLOVES WHEN CUTTING INGREDIENTS				
STEP 2	Transfer to a suitable size storage container. Cover with lid, label, date, initial, and day dot. Rotate and store under 40°F/5°C refrigeration.			
NOTE: ALLOW THE DRESSING TO REST FOR AT LEAST 2 HOURS BEFORE USE. THIS WILL ENSURE THE TRUE FLAVOR OF THE DRESSING WILL BE ACHIEVED.				
EQUIPMENT				
	LARGE MIXING BOWL	CONTAINER WITH LID	SPATULA	MEASURING SPOONS
	MEASURING CUPS	CUTTING BOARD	CHEF KNIFE	WIRE WHIP
	SAFETY GLOVE			
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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	BLUE CHEESE DRESSING	ID#:	DRESS - 02
SHELF LIFE:	5 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	2 oz
YIELD:		17.5 - cup / 4.1 - l	35 - cup / 8.28 - l
		70 - cup / 16.6 - l	
INGREDIENTS		MEASURE	
PORTIONS PER BATCH		70 - 2 oz	140 - 2 oz
		280 - 2 oz	

SOP - 22.15

MAYONNAISE KITCHEN HEAVY DUTY	2 qt / 1.89 l	1 gal / 3.79 l	2 gal / 7.57 l
CREAM SOUR	2 lb / 907 g	4 lb / 1.81 Kilog	8 lb / 3.63 Kilog
MILK BUTTERMILK	3 cup / 710 ml	1 1/2 qt / 1.42 l	3 qt / 2.84 l
YELLOW ONION (SMALL DICE)	1/4 cup	1/2 cup	1 cup
JUICE LEMON FRESH	1/4 cup	1/2 cup	1 cup
SPICE PAPRIKA	1/4 tsp	1/2 tsp	1 tsp
SPICE PEPPER BLACK GROUND	1 1/4 tsp	2 1/2 tsp	5 tsp
SPICE SALT KOSHER	1/2 tsp	1 tsp	2 tsp
GARLIC IN OIL	1/2 tsp	1 tsp	2 tsp
SPICE PEPPER WHITE GROUND	1/4 tsp	1/2 tsp	1 tsp
SPICE PEPPER CAYENNE	1/4 tsp	1/2 tsp	1 tsp
CHEESE BLUE CRUMBLES	14 oz / 397 g	1 lb + 12 oz / 794 g	3 lb + 8 oz / 1.59 Kilog
crumbled, 1/2" to 3/4"			
CHEESE BLUE CRUMBLES	14 oz / 397 g	1 lb + 12 oz / 794 g	3 lb + 8 oz / 1.59 Kilog
crumbled, 1/2" to 3/4"			

PREPARATION

- STEP 1 Place all ingredients, except the blue cheese, in suitable size lexan. Using a bermixer, blend ingredients together until smooth.
NOTE: FOR LARGER BATCHES, USE THE PADDLE ATTACHMENT ON HOBART MIXER TO AVOID GETTING EXCESS AIR INTO DRESSING. DO NOT USE BERMIXER
- STEP 2 Using gloved hand break the blue cheese wheel into 1/2" to 3/4 " pieces. Evenly spread out half of the blue cheese crumbles on a lined sheet pan. Place in a preheated 350Â°F/177Â°C oven for approximately 2 minutes or until the oil just begins to seep from the cheese.
NOTE: CHEESE SHOULD JUST START TO BECOME SOFT. DO NOT LET THE CHEESE OVERMELT. FINISHED PRODUCT SHOULD HAVE 1/2" to 3/4" CHUNKS OF BLUE CHEESE. USE IMMEDIATELY. DO NOT LET CHEESE SIT OR COOL.
- STEP 3 Add heated blue cheese and remaining blue cheese crumbles with a spatula and carefully stir to incorporate it and fold into the dressing.
NOTE: DO NOT USE BERMIXER. FINISHED PRODUCT NEEDS TO HAVE 1/2" to 3/4" CHUNKS OF BLUE CHEESE
NOTE: ALLOW DRESSING TO REST FOR AT LEAST 2 HOURS BEFORE USE. THIS WILL ENSURE THE TRUE FLAVOR OF THE DRESSING WILL BE ACHIEVED.
- STEP 4 Place into proper container. Use a spatula to scrape all of the dressing into container. Cover with lid, label, date, initial, and day dot. Store under 40Â°F/5Â°C refrigeration.

EQUIPMENT

NOTE: ALLOW THE DRESSING TO REST FOR AT LEAST 4 HOURS BEFORE USE. THIS WILL ENSURE THE TRUE FLAVOR OF THE DRESSING WILL BE ACHIEVED.

EQUIPMENT

LARGE MIXING BOWL	SPATULA	CONTAINER WITH LID	KITCHEN SPOON
MEASURING CUPS	MEASURING SPOONS	GALLON MEASURE	QUART MEASURE
WIRE WHIP/HOBART MIXER WITH PADDLE ATTACHMENT			

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	RANCH DRESSING		ID#:	DRESS - 03
SHELF LIFE:			DATE ISSUED:	3/6/2012
			PORTIONS:	3 oz
			YIELD:	1 - gal / 3.8 - l 2 - gal / 7.57 - l 4 - gal / 15.1 - l
			INGREDIENTS	MEASURE
			PORTIONS PER BATCH	42.67 - 3 oz 85.33 - 3 oz 170.67 - 3 oz
<u>MISC - 20</u>	DRESSING RANCH PACKET		1 Each	2 Each
	MAYONNAISE KITCHEN HEAVY DUTY		2 qt / 1.89 l	1 gal / 3.79 l
	MILK BUTTERMILK		2 qt / 1.89 l	1 gal / 3.79 l
PREPERATION				
STEP 1	Place all ingredients into a suitable size mixing bowl and mix on speed #1 for 7 minutes. Stop mixer periodically to scrape the sides and bottom of bowl with a rubber spatula to ensure proper even mixing.			
STEP 2	Transfer to a suitable size storage container. Use a spatula to scrape all of the dressing into containers. Cover with lid, label, date, initial, and day dot. Rotate and store under 40Â°F/5Â°C refrigeration.			
NOTE: THIS CAN BE MADE BY THE INDIVIDUAL PACKAGE (REFER TO RECIPE ON PACKAGE)				
EQUIPMENT				
	SPATULA	GALLON MEASURE	HOBART MIXER	LEXAN
INSURE THAT ALL THE WORK AREA, EQUIPMENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!				

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	HONEY MUSTARD	ID#:	DRESS - 04
SHELF LIFE:	5 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	3 oz
	YIELD:	1.5 - gal / 5.7 - l	3 - gal / 11.36 - l
		4.5 - gal / 17 - l	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	64 - 3 oz	128 - 3 oz
		192 - 3 oz	
	MAYONNAISE KITCHEN HEAVY DUTY	1 gal / 3.79 l	2 gal / 7.57 l
	VINEGAR CIDER APPLE	2 cup	1 qt / 946 ml
	MUSTARD YELLOW GAL	2 cup	1 qt / 946 ml
	OIL SALAD	2 cup	1 qt / 946 ml
	HONEY	2 cup	1 qt / 946 ml
	NOTE: WARM HONEY BY RUNNING HOT WATER OVER THE CONTAINER		
	SPICE PEPPER CAYENNE	1 TBL	2 TBL
	SPICE SALT GARLIC	5 tsp	10 tsp
			1/3 cup
	PREPARATION		
STEP 1	Place all ingredients in a bowl or Hobart mixer. With a wire whip attachment, mix on speed #2 for 5 minutes. Stop the mixer periodically to scrape the sides and bottom of the bowl to ensure even mixing.		
STEP 2	Transfer to a suitable size storage container. Use a spatula to scrape all of the dressing into containers. Cover, label, date, initial, and day dot. Rotate and store under 40Â°F/5Â°C refrigeration.		
	EQUIPMENT		
	HOBART MIXER	SPATULA	LEXAN
	GALLON MEASURE	MEASURING CUPS	MEASURING SPOONS
			CONTAINER WITH LID
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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	SWEET COLE SLAW DRESSING	ID#:	DRESS - 08.1
SHELF LIFE:	5 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	6 cup
	YIELD:	2 - gal / 7.6 - l	4 - gal / 15.14 - l
		8 - gal / 30.3 - l	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	5.33 - 6 cup	10.67 - 6 cup
		21.33 - 6 cup	

SOP - 45

MAYONNAISE KITCHEN HEAVY DUTY	3 qt / 2.84 l	1 1/2 gal / 5.68 l	3 gal / 11.36 l
SUGAR GRANULATED	2 cup	1 qt / 946 ml	2 qt / 1.89 l
VINEGAR CIDER APPLE	2 cup	1 qt / 946 ml	2 qt / 1.89 l
RELISH SWEET GREEN	1 1/4 qt / 1.18 l	2 1/2 qt / 2.37 l	1 1/4 gal / 4.73 l
MILK	2 qt / 1.89 l	1 gal / 3.79 l	2 gal / 7.57 l
SPICE SALT IODIZE TABLE	4 tsp	8 tsp	1/3 cup
CHIPOTLE PEPPERS (PUREE)	2 tsp	4 tsp	8 tsp
SPICE PEPPER CAYENNE	2 tsp	4 tsp	8 tsp
MUSTARD YELLOW GAL	1 1/2 cup	3 cup	1 1/2 qt / 1.42 l

PREPERATION

STEP 1 Place all ingredients in a suitable size stainless steel mixing bowl. Combine all ingredients with a wire whip until they are fully incorporated.

NOTE: FOR LARGER BATCH SIZES, YOU MAY USE THE HOBART MIXER WITH THE BALOON ATTACHMENT.

STEP 2 Transfer to proper container. Use spatula to scrape all of the dressing into the container. Cover with lid, label, date, initial, and day dot. Store under 40Â°F/5Â°C refrigeration.

EQUIPMENT

LARGE MIXING BOWL	WIRE WHIP	CONTAINER WITH LID	SPATULA
QUART MEASURE	MEASURING CUPS	MEASURING SPOONS	HOBART MIXER

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	GUACAMOLE CHIPOTLE RANCH	ID#:	DRESS - 11.1
SHELF LIFE:	2 DAYS	DATE ISSUED:	5/2/2012
		PORTIONS:	2 oz
	YIELD:	2 - qt / 1.9 - l	4 - qt / 3.79 - l
	8 - qt / 7.6 - l		
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	32 - 2 oz	64 - 2 oz
		128 - 2 oz	

DRESS - 03
CSC - 07
SOP - 45

RANCH DRESSING	1 1/2 qt / 1.42 l	3 qt / 2.84 l	1 1/2 gal / 5.68 l
GUACAMOLE SCRATCH	2 cup	1 qt / 946 ml	2 qt / 1.89 l
CHIPOTLE PEPPERS (PUREE)	1 TBL	2 TBL	1/4 cup

PREPERATION

STEP 1 Place the dressing, Chipotle pepper puree, and the guacamole in a suitable size mixing bowl. With a wire whip mix unitl well incorporated.

NOTE: DO NOT OVER MEASURE THE CHIPOTLE PUREE. IT WILL AFFECT TEH HEAT AND FLAVOR PROFILE OF THE DRESSING

STEP 2 Transfer to proper container. Use spatula to scrape all of the dressing into the containers. Cover with lid, label, date, initial, and day dot. Store under 40Â°F/5Â°C refrigeration.

EQUIPMENT

LARGE MIXING BOWL	WIRE WHIP	LINE INSERT PAN	SPATULA
QUART MEASURE	MEASURING CUPS	MEASURING SPOONS	

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	CAESAR DRESSING	ID#:	DRESS - 13
SHELF LIFE:	5 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	3 oz
	YIELD:	5.8 - qt / 5.4 - l	11.5 - qt / 10.88 - l
		17.25 - qt / 16.3 - l	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	61.33 - 3 oz	122.67 - 3 oz
		184 - 3 oz	

EGG YOLKS	1 cup	2 cup	3 cup
SPICE MUSTARD DRY	1/2 cup	1 cup	1 1/2 cup
PASTE ANCHOVY	1 cup	2 cup	3 cup
GARLIC IN OIL	3/4 cup	1 1/2 cup	2 1/4 cup
CAPERS	1/2 cup	1 cup	1 1/2 cup
VINEGAR BALSAMIC	1/2 cup	1 cup	1 1/2 cup
VINEGAR RED WINE	2 cup	1 qt / 946 ml	1 1/2 qt / 1.42 l
JUICE LEMON FRESH	1/4 cup	1/2 cup	3/4 cup
SHALLOTS PEELED	3/4 cup	1 1/2 cup	2 1/4 cup
SPICE PEPPER BLACK GROUND	1 TBL	2 TBL	3 TBL
SAUCE WORCESTERSHIRE GAL	1 TBL	2 TBL	3 TBL
OIL SALAD	2 cup	1 qt / 946 ml	1 1/2 qt / 1.42 l
OIL OLIVE PURE	3 qt / 2.84 l	1 1/2 gal / 5.68 l	2 1/4 gal / 8.52 l

PREPARATION

- STEP 1 Place egg yolks in a mixing bowl with a ballon attachment. Mix on high for 2 minutes. Using a spatula, place egg yolks into a suitable size lexan for bermixer.
- STEP 2 Add all the ingredients into the lexan except the olive oil and salad oil. Using the bermixer, mix until all ingredients are fully incorporated and smooth.
- STEP 3 With the bermixer running, slowly add the olive oil and then add the salad oil. The mixture will start to thicken and emulsify. After all of the oil is added, pour dressing into line insert pans for service. Cover with lid, label, date, initial and day dot. Store under 40Â°F/5Â°C refrigeration.

NOTE: ALLOW THE DRESSING TO REST FOR AT LEAST 2 HOURS BEFORE USE. THIS WILL ENSURE THE TRUE FLAVOR OF THE DRESSING WILL BE ACHIEVED.

EQUIPMENT

HOBART MIXER WITH BALLOON WHIP ATTACHMENTS SPATULA MEASURING CUPS MEASURING SPOONS
LINE INSERT PAN WITH LID LEXAN

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	HONEY BALSAMIC VINAIGRETTE		ID#:	DRESS - 16
SHELF LIFE:	7 DAYS		DATE ISSUED:	3/6/2012
			PORTIONS:	3 oz
	YIELD:	2 - qt / 1.9 - l	8 - qt / 7.57 - l	16 - qt / 15.1 - l
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	21.33 - 3 oz	85.33 - 3 oz	170.67 - 3 oz
	OIL SALAD	1 qt / 946 ml	1 gal / 3.79 l	2 gal / 7.57 l
	OIL OLIVE PURE	2 cup	2 qt / 1.89 l	1 gal / 3.79 l
	VINEGAR BALSAMIC	2 cup	2 qt / 1.89 l	1 gal / 3.79 l
	MUSTARD DIJON	2 TBL	1/2 cup	1 cup
	GARLIC IN OIL	2 tsp	8 tsp	1/3 cup
	HONEY	1 cup	1 qt / 946 ml	2 qt / 1.89 l
	SPICE PEPPER DUSTLESS	1/2 tsp	2 tsp	4 tsp
	PREPARATION			
STEP 1	Place all ingredients in a suitable size clean cambro or lexan container. Blend with bermixer to fully incorporate ingredients. Dressing should emulsify quickly.			
STEP 2	Place into proper storage container. Use a spatula to scrape all of the dressing into the container. Cover with lid, label, initial, date, and day dot. Store under 40Â°F/5Â°C refrigeration.			
	NOTE: AS WTIH ALL VINAIGRETTE DRESSINGS, IT MAY HAVE TO BE RE-UMULSIFIED WITH A WIRE WHIP IF IT SEPERATES. BE SURE TO STIR WELL WITH THE SERVICE LADLE AT EACH USE.			
	EQUIPMENT			
	BERMIXER	LEXAN	LINE INSERT PAN	SPATULA
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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	HARD ROCK HOUSE DRESSING	ID#:	DRESS - 17
SHELF LIFE:	5 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	3 oz
	YIELD:	1 - gal / 3.8 - l	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	42.67 - 3 oz	

VINEGAR CIDER APPLE	3 cup
WATER	3 1/2 cup
SUGAR GRANULATED	3/4 cup
SPICE SALT KOSHER	1 TBL
JUICE LIME FRESH	3/4 cup
HONEY	1/2 cup
SPICE ONION POWDER	2 tsp
SPICE OREGANO GROUND	1 tsp
SPICE PARSLEY FLAKES	1 tsp
SPICE CUMIN GROUND	2 tsp
SPICE CHIVES FREEZEDRIED	1 tsp
OLIVE WHOLE GREEN	5 tsp
OIL SALAD	2 1/4 qt / 2.07 l

PREPARATION

- STEP 1 In a suitable size mixing bowl, add vinegar, water, honey, lime juice, salt, and sugar. Mix together using a bermixer. Blend well.
- STEP 2 Add the spices and olives and mix well.
- STEP 3 With bermixer, slowly, incorporate the oil until dressing has emulsified.
- STEP 4 Pour vinaigrette into a plastic storage container. Use a spatula to scrape all of the dressing into containers. Cover with lid, date, day dot, initial, rotate. Store under 40Â°F/5Â°C refrigeration.

EQUIPMENT

LARGE MIXING BOWL	BERMIXER	CONTAINER WITH LID	MEASURING CUPS
MEASURING SPOONS	SPATULA		

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	HONEY CITRUS DRESSING		ID#:	DRESS - 26	
SHELF LIFE:	5 DAYS		DATE ISSUED:	3/6/2012	
			PORTIONS:	3 oz	
YIELD:			22.5 - cup / 5.3 - l	45 - cup / 10.65 - l	
INGREDIENTS			MEASURE		
PORTIONS PER BATCH			60 - 3 oz	120 - 3 oz	
<u>SOP - 22.15</u>	VINEGAR CIDER APPLE	1 qt / 946 ml	2 qt / 1.89 l		
	HONEY	1 qt / 946 ml	2 qt / 1.89 l		
	YELLOW ONION (SMALL DICE)	1 cup	2 cup		
	SUGAR GRANULATED	1 cup	2 cup		
	JUICE LIME FRESH	1 cup	2 cup		
	JUICE ORANGE	1 cup	2 cup		
	SPICE CUMIN GROUND	1/4 cup	1/2 cup		
	GARLIC IN OIL	1/4 cup	1/2 cup		
	SPICE MUSTARD DRY	1/4 cup	1/2 cup		
	SPICE PEPPER WHITE GROUND	2 TBL	1/4 cup		
	SPICE GARLIC POWDER	2 TBL	1/4 cup		
	SPICE SALT IODIZE TABLE	2 TBL	1/4 cup		
	SPICE CHILI POWDER	2 TBL	1/4 cup		
	OIL SALAD	2 1/2 qt / 2.37 l	1 1/4 gal / 4.73 l		
	<u>SOP - 31</u>	CILANTRO (CHOPPED)	1/3 cup	2/3 cup	
1 TBL of chopped cilantro per qt of dressing at time of service					
PREPERATION					
STEP 1	Place all of the ingredients except salad oil into a tall lexan and blend with bermixer until smooth and fully incorporated.				
STEP 2	While the bermixer is running, slowly add the salad oil until fully incorporated.				
STEP 3	Place into proper storage container. Use a spatula to scrape all of the dressing into the container. Cover with lid, label, initial, date, and day dot. Store under 40Â°F/5Â°C refrigeration.				
NOTE: POUR DRESSING INTO LINE INSERT PANS AND ADD CILANTRO AT TIME OF SERVICE. THIS DRESSING WILL SEPARATE OVER TIME. IT IS VERY IMPORTANT TO STIR THE DRESSING EACH TIME IT IS USED BEFORE SERVICE.					
EQUIPMENT					
CUTTING BOARD	LEXAN	BERMIXER	QUART MEASURE		
CONTAINER WITH LID	LINE INSERT PAN	MEASURING CUPS	MEASURING SPOONS		
INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!					

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	GREEK DRESSING		ID#: DRESS - 27		
	SHELF LIFE: 7 DAYS		DATE ISSUED: 3/6/2012		
			PORTIONS: 2oz ladle		
YIELD:			3 - cup / 710 - ml	6 - cup / 1.42 - l	12 - cup / 2.8 - l
INGREDIENTS			MEASURE		
PORTIONS PER BATCH			12 - 2oz ladle	24 - 2oz ladle	48 - 2oz ladle
GARLIC FRESH			1/4 cup	1/2 cup	1 cup
chopped fine					
SPICE OREGANO GROUND			4 tsp	8 tsp	1/3 cup
MUSTARD DIJON			2 tsp	4 tsp	8 tsp
VINEGAR RED WINE			1 cup	2 cup	1 qt / 946 ml
SPICE SALT KOSHER			4 tsp	8 tsp	1/3 cup
SPICE PEPPER BLACK GROUND			2 tsp	4 tsp	8 tsp
OIL OLIVE PURE			2 cup	1 qt / 946 ml	2 qt / 1.89 l
PREPERATION					
STEP 1	Place all ingredients except olive oil in a stainless steel mixing bowl. Using a wire whip, mix all ingredients until fully incorporated.				
STEP 2	Slowly add the olive oil into the mixing bowl and mix constantly with the wire whip until fully incorporated with the other ingredients.				
STEP 3	Pour the dressing into a line insert pan using a spatula. Cover with lid. Label, date, initial, and day dot. Store dressing at 40Â°F/5Â°C refrigeration.				
NOTE: INGREDIENTS WILL SETTLE IN THE DRESSING. DRESSING WILL NEED TO BE MIXED WITH A WIRE WHIP AT TIME OF SERVICE.					
NOTE: BRING AMOUNT OF DRESSING TO ROOM TEMPERATURE FOR SERVICE.					
EQUIPMENT					
STAINLESS STEEL MIXING BOWL		MEASURING CUPS	MEASURING SPOONS	WIRE WHIP	
LINE INSERT PAN WITH LID					
INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!					

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	SESAME DRESSING		ID#:	DRESS - 30
SHELF LIFE:	5 DAYS		DATE ISSUED:	3/6/2012
			PORTIONS:	1 1/2 cup
	YIELD:	3.5 - cup / 828 - ml	7 - cup / 1.66 - l	14 - cup / 3.3 - l
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	2.33 - 1 1/2 cup	4.67 - 1 1/2 cup	9.33 - 1 1/2 cup
	VINEGAR RICE WINE	1 1/4 cup	2 1/2 cup	1 1/4 qt / 1.18 l
	VINEGAR CIDER APPLE	1 1/4 cup	2 1/2 cup	1 1/4 qt / 1.18 l
	SUGAR GRANULATED	1 cup	2 cup	1 qt / 946 ml
	SPICE SALT KOSHER	1 tsp	2 tsp	4 tsp
	SPICE PEPPER BLACK GROUND	1 1/2 tsp	1 TBL	2 TBL
	OIL SALAD	5 tsp	3 TBL	1/3 cup
	OIL SESAME DARK	5 tsp	3 TBL	1/3 cup
PREPERATION				
STEP 1	Place all ingredients except salad and sesame oil in a stainless steel mixing bowl. Using a wire whip, vigorously mix until the sugar is completely dissolved.			
	NOTE: BE SURE THE SUGAR IS COMPLETELY DISSOLVED BEFORE ADDING THE SALAD AND SESAME OIL.			
STEP 2	Add the salad and sesame oil into the mixture. Using a wire whip, mix until all ingredients are fully incorporated.			
STEP 3	Pour the dressing into a line insert pan using a spatula. Cover with lid. Label, date, initial, and day dot. Store dressing at room temperature.			
EQUIPMENT				
	STAINLESS STEEL MIXING BOWL	MEASURING CUPS	MEASURING SPOONS	WIRE WHIP
	LINE INSERT PAN WITH LID			
INSURE THAT ALL THE WORK AREA, EQUIPMENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!				

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	TANGERINE BALSAMIC		ID#:	DRESS - 31
SHELF LIFE:	5 DAYS		DATE ISSUED:	3/6/2012
			PORTIONS:	2oz ladle
	YIELD:	8 - cup / 1.9 - l	16 - cup / 3.79 - l	32 - cup / 7.6 - l
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	32 - 2oz ladle	64 - 2oz ladle	128 - 2oz ladle
	GARLIC FRESH minced	2 TBL	1/4 cup	1/2 cup
	HONEY	1/2 cup	1 cup	2 cup
	MUSTARD YELLOW GAL	1 TBL	2 TBL	1/4 cup
	SYRUP TANGERINE	3/4 cup	1 1/2 cup	3 cup
	VINEGAR BALSAMIC	1 cup	2 cup	1 qt / 946 ml
	SPICE PEPPER BLACK GROUND	1 tsp	2 tsp	4 tsp
	JUICE ORANGE	2 cup	1 qt / 946 ml	2 qt / 1.89 l
	SPICE SALT IODIZE TABLE	2 tsp	4 tsp	8 tsp
	OIL SALAD	2 cup	1 qt / 946 ml	2 qt / 1.89 l
	PREPERATION			
STEP 1	Place all ingredients except salad oil in a large container. Using a bermixer, mix until all ingredients are fully incorporated. With the bermixer running, slowly add teh salad oil into the dressing. Continue to mix until all of the salad oil is incorporated.			
	NOTE: IT SHOULD TAKE 2 TO 3 MINUTES TO ADD THE SALAD OIL INTO THE DRESSING.			
STEP 2	Pour dressing into line insert pans. Cover with lid, label, date, initial and day dot. Place under 40Â°F/5Â°C refrigeration.			
	NOTE: KEEP THE DRESSING UNDER REFRIGERATION FOR AT LEAST TWO HOURS TO ALLOW THE FLAVOR TO BLOOM.			
	EQUIPMENT			
	LARGE CAMBRO	BERMIXER	MEASURING CUPS	MEASURING SPOONS
	LINE INSERT PAN WITH LID			
INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!				

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ITEM: SHELF LIFE:	POACHING OF PEARS		ID#: DRESS - 32		
	5 DAYS		DATE ISSUED: 4/11/2012		
			PORTIONS: Cup		
	YIELD:		4 - cup / 946 - ml	8 - cup / 1.89 - l	16 - cup / 3.8 - l
	INGREDIENTS		MEASURE		
	PORTIONS PER BATCH		4 - cup / 946 - ml	8 - cup / 1.89 - l	16 - cup / 3.79 - l

BKRY - 19	WINE KITCHEN HOUSE ZIN	1 cup	2 cup	1 qt / 946 ml
	SIMPLE SYRUP	1 qt / 946 ml	2 qt / 1.89 l	1 gal / 3.79 l
	(50 sugar 50 water)			
	SPICE CINNAMON STICKS	2 stick	4 stick	8 stick
	HONEY	1/4 cup	1/2 cup	1 cup
	EXTRACT VANILLA	2 TBL	1/4 cup	1/2 cup
	PEARS BARTLETT	6 Each	12 Each	24 Each

PREPARATION

STEP 1 Place all ingredients except pears into a small sauce pot over medium heat and stir with a wire whip to mix. Bring to boil. Place pears into liquid. Bring back to boil and then reduce to a simmer. Let simmer for 20 minutes or until pears are tender. Use a toothpick to test the tenderness of the pears. Remove pears from the liquid and place onto a sheet pan. Place under 40Â°F/5Â°C refrigeration to cool. Pour the poaching liquid into a lexican and place into an ice bath to cool completely.

NOTE: THE TINES OF FORK SHOULD PENETRATE THE PEAR WITH LITTLE OR NO RESISTANCE. BE SURE TO RESERVE THE POACHING LIQUID FOR THE PEAR DRESSING. DO NOT DISCARD. UNUSED LIQUID CAN BE REUSED FOR FUTURE BATCHES OF PEAR DRESSING WITH NEW POACHING LIQUID

STEP 2 Once the pear are cooled completely, cut pears in half. Cut the pear halves into three equal sections. Place into line insert pans with lids, label, date, initial and day dot. Store under 40° F/5° C refrigeration.

NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING PEARS.

STEP 3 Once the poaching liquid is cooled completely, place into a suitable container and reserve for the pear dressing.

SAUCE PAN	WIRE WHIP	MEASURING CUPS	MEASURING SPOONS
LINE INSERT PAN WITH LID	KNIFE	SAFETY GLOVE	

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	PEAR DRESSING	ID#:	DRESS - 33
SHELF LIFE:	5 DAYS	DATE ISSUED:	4/11/2012
		PORTIONS:	2 oz
	YIELD:	3 - cup / 710 - ml	6 - cup / 1.42 - l
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	12 - 2 oz	24 - 2 oz
		48 - 2 oz	

DRESS - 32

POACHING OF PEARS	2 cup	1 qt / 946 ml	2 qt / 1.89 l
PEARS BARTLETT	8 oz / 227 g	1 lb / 454 g	2 lb / 907 g
MUSTARD DIJON	2 TBL	1/4 cup	1/2 cup

PREPARATION

STEP 1 Place all ingredients into the food processor with the "S" blade attachment. Blend until all ingredients are smooth and fully incorporated.

NOTE: BLEND THE DRESSING INTO 2 CUP INCREMENTS. THIS WILL ENSURE THE PEARS ARE COMPLETELY BLENDED INTO THE DRESSING AND DRESSING IS SMOOTH. PEARS MUST BE COMPLETELY EMULSIFIED INTO THE LIQUID.

STEP 2 Place into line insert pans. Use a spatula to remove all of the sauce from the bowl. Cover with lids, label, date, initial and day dot. Store under 40°F/5°C refrigeration.

EQUIPMENT

FOOD PROCESSOR	RUBBER SPATULA	MEASURING CUPS	MEASURING SPOONS
LINE INSERT PAN WITH LID			

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	SMOKE HONEY CITRUS DRESSING	ID#:	DRESS - 34
SHELF LIFE:	5 DAYS	DATE ISSUED:	4/11/2012
		PORTIONS:	3 oz
	YIELD:	22.5 - cup / 5.3 - l	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	60 - 3 oz	

DRESS - 26
SOP - 45

HONEY CITRUS DRESSING	1 1/2 qt / 1.42 l
CHIPOTLE PEPPERS (PUREE)	1/3 cup
FLAVORING LIQUID SMOKE	1 TBL
JUICE LIME FRESH	1/2 cup
SPICE SALT KOSHER	1 TBL

PREPARATION

STEP 1 Place all ingredients into a stainless steel mixing bowl. Using a wire whip mix until all ingredients are smooth and fully incorporated. Use spatula to scrape down the sides.

STEP 2 Place into line insert pans. Use a spatula to remove all of the sauce from the mixing bowl. Cover with lids, label, date, initial and day dot. Store under 40Â°F/5Â°C

EQUIPMENT

FOOD PROCESSOR WITH "S" BLADE	RUBBER	MEASURING	MEASURING
ATTACHMENT	SPATULA	CUPS	SPOONS
LINE INSERT PAN WITH LID			

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	KEY LIME PIE FILLING		ID#:	FILL - 01
SHELF LIFE:	3 DAYS		DATE ISSUED:	3/6/2012
			PORTIONS:	slices
	YIELD:	6 - cup / 1.4 - l	12 - cup / 2.84 - l	
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	6 - slices	12 - slices	
	EGG YOLKS	3/4 cup	1 1/2 cup	
	MILK CONDENSED CAN	3 can	6 can	
	JUICE KEY LIME FRESH (EUROPE USE FRESH LIME JUICE)	1 1/2 cup	3 cup	
	GELATIN UNFLAVORED	2 tsp	4 tsp	
PREPARATION				
STEP 1	In a small mixer with a ballon whip attachment, whip egg yolks until light and fluffy, for about 3 to 4 minutes on medium speed.			
STEP 2	Add the condensed milk to the egg yolks and mix on high for 5 minutes.			
STEP 3	In a stainless steel mixing bowl, add the lime juice. Add gelatin and mix with a wire whip until gelatin is completely dissolved.			
STEP 4	Add the lime juice and gelatin mixture into the mixer and mix on medium speed untill all ingredients are fully incorporated, approximately 1 to 2 minutes.			
STEP 5	Divide the mixture evenly into the graham cracker pie crust. Gently place plastic wrap over the pies and use your finger around the crust to seal the wrap. Place pies on a sheet pan and place under 40Â°F/5Â°C refrigeration to allow pies to setup.			
NOTE: PIES SHOULD BE REFRIGERATED FOR A MINIMUM OF 4 HOURS BEFORE SERVING				
EQUIPMENT				
	HOBART MIXER W/PADDLE AND BALLOON ATTACHMENTS	SPATULA	WIRE WHIP	MEASURING CUPS
	MEASURING SPOONS	STAINLESS STEEL MIXING BOWL		
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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	CHEESECAKE TOPPING		ID#:	FILL - 02
SHELF LIFE:	5 DAYS		DATE ISSUED:	3/6/2012
			PORTIONS:	Quart
	YIELD:	1 - qt / 946 - ml	2 - qt / 1.89 - l	4 - qt / 3.8 - l
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	1 - qt / 946 - ml	2 - qt / 1.89 - l	4 - qt / 3.79 - l
	CREAM SOUR	3 1/4 cup	1 3/4 qt / 1.54 l	3 1/4 qt / 3.08 l
	HONEY	1/3 cup	3/4 cup	1 1/2 cup
	SUGAR GRANULATED	1/3 cup	3/4 cup	1 1/2 cup
	EXTRACT VANILLA	1 1/2 tsp	1 TBL	2 TBL
	PREPARATION			
STEP 1	Place all ingredients in a suitable size mixing bowl. Incorporate well by hand with a wire whip.			
STEP 2	Transfer to a suitable size storage container. Use a spatula to scrape all of the topping into container. Cover with lid, label, date, initial, and day dot. Rotate and store under 40°F/5°C refrigeration.			
	EQUIPMENT			
	LARGE MIXING BOWL	MEASURING CUPS	MEASURING SPOONS	CONTAINER WITH LID
	WIRE WHIP	SPATULA		
INSURE THAT ALL THE WORK AREA, EQUIPMENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!				

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	ORANGE CITRUS PIE FILLING		ID#:	FILL - 03
SHELF LIFE:		DATE ISSUED:	3/6/2012	
		PORTIONS:	slice	
	YIELD:	1 - pie	2 - pie	
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	6 - slice	12 - slice	
	EGG YOLKS	1 1/2 qt / 1.42 l	3 qt / 2.84 l	
	MILK CONDENSED CAN	3 can	6 can	
	JUICE KEY LIME FRESH	1 1/4 cup	2 1/2 cup	
	JUICE ORANGE CONCENTRATE	1/4 cup	1/2 cup	
	GELATIN UNFLAVORED	2 tsp	4 tsp	
	CRUST GRAHAM CRACKER	3 Each	6 Each	
	PREPARATION			
STEP 1	In a small mixer with a balloon whip attachment, whip egg yolks until light and fluffy, for about 3 to 4 minutes on medium speed.			
STEP 2	Add the condensed milk to the egg yolks and mix on high for 5 minutes.			
STEP 3	In a stainless steel mixing bowl, add the lime juice and orange juice concentrate. Add the gelatin and mix with a wire whip until gelatin is completely dissolved.			
STEP 4	Add the lime juice and gelatin mixture into the mixer and mix on medium speed until all ingredients are fully incorporated, approximately 1 to 2 minutes.			
STEP 5	Divide the mixture evenly into the graham cracker pie crust. Gently place plastic wrap over the pies and use your finger around the crust to seal the wrap. Place pies on a sheet pan and place under 40Â°F/ 5Â°C refrigeration to allow pies to set up			
	NOTE: PIES SHOULD BE REFRIGERATED FOR A MINIMUM OF 4 HOURS BEFORE SERVING			
	EQUIPMENT			
	MIXING BOWL	WIRE WHIP	SPATULA	MEASURING CUPS
	MEASURING SPOONS	STAINLESS STEEL MIXING BOWL		
	INSURE THAT ALL THE WORK AREA, EQUIPMENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!			

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	CHOCLATE MALT MOUSSE (MIX)	ID#:	FILL - 04
SHELF LIFE:	3 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	cake
	YIELD:	1 - cake	2 - cake
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	1 - cake	2 - cake
	MOUSSE CHOCOLATE MIX	1 Each	2 Each
	POWDER MALT	1/2 cup	1 cup
	CREAM HEAVY WHIPPING	2 cup	1 qt / 946 ml
PREPERATION			
STEP 1	Place all ingredients in a clean, chilled, stainless steel mixing bowl with the wire whip attachment. Place the mixer on low speed for 1 minute. Turn off mixer, lower bowl and scrape down the sides and bottom of the bowl to ensure a complete mixing of ingredients.		
STEP 2	Raise the bowl back up and turn the mixer now on HIGH for 1 minute. Turn off mixer, lower the bowl and scrape down the sides and bottom of the bowl. Riase the bowl back up and turn the mixer on HIGH again for 4 minutes ONLY. Place the mousse into a storage container. Use spatula to remove mousse from bowl and reserve for final assembly.		
	NOTE: DO NOT OVER MIX		
	NOTE: ADD 1 MINUTE FOR EACH ADDITIONAL PACKET OF MOUSSE MIX. FOR EXAMPLE IF YOU WERE MAKING 3 PACKETS YOUR LAST MIX IN STEP 2 IT WOULD BE FOR 6 MINUTES.		
EQUIPMENT			
	HOBART MIXER	STORAGE CONTAINER WITH LID	SPATULA
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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	SPRING ROLL FILLING		ID#:	FILL - 05.2
SHELF LIFE:	4 DAYS		DATE ISSUED:	5/2/2012
			PORTIONS:	Tablespoon
	YIELD:		3 - qt / 2.8 - l	
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	192 - TBL / 2.84 - l		
<p><u>CSC - 08</u></p> <p><u>SOP - 45</u></p>	GARLIC IN OIL	3 TBL		
	PEPPER JALAPENO CANNED chopped fine	3 oz / 85 g		
	SPINACH FROZEN drained, chopped	12 oz / 340 g		
	CORN frozen or freshed, drained	1 lb / 454 g		
	BEAN BLACK CANNED drained and rinsed	1 1/4 cup		
	HRC GRILLED SALSA	1 1/2 cup		
	CHEESE MIXED SHREDDED	1 1/2 qt / 1.42 l		
	SPICE CUMIN GROUND	1 TBL		
	SPICE PEPPER WHITE GROUND	2 tsp		
	CHIPOTLE PEPPERS (PUREE)	1 tsp		
	SPICE CHILI POWDER	1 tsp		
PREPERATION				
STEP 1	Combine all ingredients in a large bowl and mix well to incorporate with spatula or kitchen spoon.			
STEP 2	Store in a proper container. Use a spatula to scrape all of the filling into container, label, date, initial, and day dot. Store under 40Â°F/5Â°C refrigeration.			
EQUIPMENT				
	CONTAINER WITH LID	MEASURING CUPS	LARGE MIXING BOWL	KITCHEN SPOON
	MEASURING SPOONS			
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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	PEANUT BUTTER FILLING	ID#:	FILL - 06
SHELF LIFE:	3 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	#30 scp
	YIELD:	2 - lb / 907 - g	4 - lb / 1.81 - Kilog
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	21.33 - #30 scp	42.67 - #30 scp
	CHIP CHOCOLATE	1 lb / 454 g	2 lb / 907 g
	PEANUT BUTTER CREAMY	1 lb / 454 g	2 lb / 907 g
	PREPARATION		
STEP 1	Place the chocolate chips and the peanut butter into the mixer bowl and mix on LOW speed using the paddle attachment. Approximately 2 minutes.		
	NOTE: DO NOT OVER MIX.		
STEP 2	Place in suitable size container. Use a spatula to scrape all of the filling into container. Cover with lid, label, date, initial, and day dot. Store under 40Â°F/5Â°C refrigeration.		
	EQUIPMENT		
	ELECTRIC MIXER WITH PADDLE ATTACHMENT	PLASTIC CONTAINER WITH LID	
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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	BANANA CREAM PIE FILLING	ID#:	FILL - 07
SHELF LIFE:	5 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	slice
	YIELD:	3 - pie	6 - pie
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	18 - slice	36 - slice

WATER	1 1/4 qt / 1.18 l	2 1/2 qt / 2.37 l
CORN STARCH	1/2 cup	1 cup
CORN STARCH	2 TBL	1/4 cup
MILK CONDENSED CAN	3 can	6 can
EGG YOLKS	12 Each	24 Each
CREAM HEAVY WHIPPING	1/2 cup	1 cup
BUTTER UNSALTED	6 oz / 170 g	12 oz / 340 g
cut in 1/2in cubes, softened		
EXTRACT VANILLA	5 tsp	3 TBL
PAR BAKED PIE SHELLS	3 shell	6 shell

LBKRY - 10

PREPERATION

- STEP 1 Place cold water and corn starch in a suitable STAINLESS STEEL sauce pan or kettle. With a wire whip mix thoroughly to incorporate.
- STEP 2 Add sweetened condensed milk, egg yolks and cream and stir with a wire whip to completely incorporate.
NOTE: BE SURE THE EGG YOLKS ARE COMPLETELY DISSOLVED IN THE MIXTURE, ABOVE STEPS PERFORMED UNDER HEAT.
- STEP 3 Place on medium-high heat and stir constantly with a wire whip. Be sure to stir the corners of the pan or kettle otherwise it will create a lumpy thin filling. Stir and heat until the mixture comes to a full simmer. As the filling gets hotter it will thicken and begin a "popping boil". This will take approximately 8 to 12 minutes.
NOTE: USE A SPATULA AROUND THE BOTTOM EDGE TO KEEP MIXTURE FROM STICKING TO PAN
NOTE: ONCE THE MIXTURE IS A FULL "POPPING BOIL", COOK FOR AT A MINIMUM OF 1 MORE MINUTE. IT MUST COME TO A FULL "POPPING BOIL" FOR THE CORNSTARCH TO INCORPORATE AND THICKEN FILLING DOES NOT SET UP, YOU DID NOT COOK IT LONG OR HOT ENOUGH.
- STEP 4 REMOVE FROM HEAT. Slowly add butter cubes to the hot mixture and continue whipping until all the butter is incorporated. Add vanilla until incorporated into mixture. Use a spatula around the edge to remove any filling from edge.
- STEP 5 Once all ingredients are fully incorporated, with a large ladle "quickly" and "evenly" distribute the filling into the baked pie shells, using a spatula for residue. Be sure to level the filling. Seal the pies by covering them with plastic wrap. Be sure the wrap touches and seals the filling. This will keep the filling moist and supple. Label, date and day dot.
NOTE: PLACE UNDER 40Â°F/5Â°C REFRIGERATION, IN THE COLDEST SPOT IN COOLER TO PROPERLY SET UP. THIS WILL TAKE APPROXIMATELY 4 HOURS.

EQUIPMENT

STAINLESS STEEL SAUCE PAN OR KETTLE	WIRE WHIP	MEASURING CUPS	MEASURING SPOONS
FRENCH KNIFE	LARGE LADLE	SPATULA	

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	MINI CREME BRULEE	ID#:	FILL - 08
SHELF LIFE:	3 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	4oz
YIELD:		6 - cup / 1.4 - l	12 - cup / 2.84 - l
INGREDIENTS		MEASURE	
PORTIONS PER BATCH		12 - 4oz	24 - 4oz
		36 - 4oz	

CORN STARCH	1/3 cup	2/3 cup	1 cup
WATER	3 TBL	1/3 cup	1/2 cup
CREAM HEAVY WHIPPING	3 1/2 cup	1 3/4 qt / 1.66 l	2 3/4 qt / 2.48 l
MILK CONDENSED CAN	2 14 oz can	4 14 oz can	6 14 oz can
EGG YOLKS	3/4 cup	1 1/2 cup	2 1/4 cup
BUTTER UNSALTED	2 TBL	1/4 cup	1/3 cup
EXTRACT VANILLA	2 TBL	1/4 cup	1/3 cup
TOPPING CARAMEL	3/4 cup / 177 ml	1 1/2 cup / 355 ml	2 1/4 cup / 532 ml
TOPPING CHOCOLATE	3/4 cup / 177 ml	1 1/2 cup / 355 ml	2 1/4 cup / 532 ml

PREPERATION

- STEP 1 In a small stainless steel mixing bowl, combine the corn starch and water with a wire whip making a slurry and until completely incorporated.
- STEP 2 In a suitable stainless steel stock pot over medium heat, add the heavy cream. Once the cream starts to bubble around the edges of the pot, add the corn starch and water mixture. Using a wire whip, mix until the cream and mixture are fully incorporated.
- STEP 3 Add condensed milk and egg yolks and mix until full incorporated. Let cook until mixture thickens and starts to bubble. Let simmer for 1 minute.
- STEP 4 Remove from heat. Add butter and vanilla and stir with wire whip to fully incorporate.
- STEP 5 Pour the mixture in a lexan and place into an ice bath to cool. Place under 40Â°F/5Â°C refrigeration to cool completely until the mixture is set up.
- STEP 6 Once chilled, place 3 cup of the mixture in to a pastry piping bag with the star tip. Using a squirt bottle, swirl 1/2 oz/15 ml of caramel sauce on the inside of the 4 oz fluted dessert glass and then swirl 1/2 oz/15 ml of chocolate sauce on the inside of a 4 oz fluted dessert glass. Using the piping bag, fill the glass with the 4 oz/119 ml of the creme brulee mixture.
- NOTE: REPEAT THE ABOVE STEP UNTIL MIXTURE IS COMPLETELY USED.**
- STEP 7 Cover the dessert glasses with plastic wrap and place into a line insert pan. Label, date, initial and day dot. Store under 40Â°F/5Â°C refrigeration.

EQUIPMENT

STAINLESS STEEL MIXING BOWL	STAINLESS STEEL SAUCE PAN OR KETTLE	WIRE WHIP	SPATULA
LEXAN	PLASTIC WRAP	MEASURING CUPS	MEASURING SPOONS
PASTRY BAGS	SQUIRT BOTTLE		

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	MINI STRAWBERRY CHEESECAKE	ID#:	FILL - 09
SHELF LIFE:	3 DAYS	DATE ISSUED:	4/13/2012
		PORTIONS:	4oz
	YIELD:	4 - cup / 946 - ml	8 - cup / 1.89 - l
		12 - cup / 2.8 - l	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	8 - 4oz	16 - 4oz
		24 - 4oz	

<u>BATT - 02</u>	CHEESECAKE BATTER	1 1/2 qt / 1.42 l	3 qt / 2.84 l	1 1/4 gal / 4.26 l
<u>BKRY - 08</u>	BUTTER GRAHAM CRACKER CRUMBS	2 TBL	1/4 cup	1/3 cup
<u>BKRY - 08</u>	BUTTER GRAHAM CRACKER CRUMBS	2 tsp	4 tsp	2 TBL
<u>CSC - 10</u>	STRAWBERRY SAUCE	1/2 cup / 118 ml	1 cup / 237 ml	1 1/2 cup / 355 ml

PREPERATION

- STEP 1 Place 6 cup of cheesecake batter into a double broiler over medium heat.
NOTE: DO NOT HAVE WATER TOUCHING THE BOTTOM OF INSERT PAN.
- STEP 2 Using a wire whip, stir batter constantly. Check the temperature of the batter frequently. Slowly bring the batter to 175°F/80°C. Remove the batter from the broiler and transfer into a lexan. Place into an ice bath until cooled. Store under 40°F/5°C refrigeration until completely chilled.
- STEP 3 Once cooled, place 4 cup of the cheesecake batter into a pastry bag with the star tip.
- STEP 4 Swirl 1/2 oz/15 ml of strawberry sauce into fluted dessert glass.
- STEP 5 Sprinkle heaping 1 tsp graham cracker crumbs around the inside of the glass into sauce.
- STEP 6 Using a pastry bag, place 4 oz/119 ml of cheesecake batter into the dessert glass.
- STEP 7 Using an offset spatula, evenly spread the cheesecake batter even with the glass.
NOTE: REPEAT STEPS 3 THROUGH 9 UNTIL ALL OF THE BATTER IS USED.
- STEP 8 Cover dessert glasses with plastic wrap. Place into line insert pans. Label, date, initial and day dot. Store under 40°F/5°C refrigeration.

EQUIPMENT

DOUBLE BOILER	WIRE WHIP	LEXAN	PASTRY BAGS
#9 STAR TIP	OFF-SET SPATULA	MEASURING CUPS	MEASURING SPOONS

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	MINI CARAMEL CHEESECAKE	ID#:	FILL - 10
SHELF LIFE:	3 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	4 oz
	YIELD:	4 - cup / 946 - ml	8 - cup / 1.89 - l
		12 - cup / 2.8 - l	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	8 - 4 oz	16 - 4 oz
		24 - 4 oz	

<u>BATT - 02</u>	CHEESECAKE BATTER	1 1/2 qt / 1.42 l	3 qt / 2.84 l	1 1/4 gal / 4.26 l
<u>BKRY - 06.1</u>	BUTTERED GRAHAM CRACKER	2 TBL	1/4 cup	1/3 cup
<u>BKRY - 06.1</u>	BUTTERED GRAHAM CRACKER	2 tsp	4 tsp	2 TBL
	TOPPING CHOCOLATE	1/2 cup / 118 ml	1 cup / 237 ml	1 1/2 cup / 355 ml
	TOPPING CARAMEL	1/2 cup / 118 ml	1 cup / 237 ml	1 1/2 cup / 355 ml

PREPARATION

- STEP 1 Place 6 cup of cheesecake batter into a double boiler over medium heat.
- NOTE: DO NOT HAVE WATER TOUCHING THE BOTTOM OF THE INSERT PAN**
- STEP 2 Using a wire whip, stir batter Constantly. Check the temperature of the batter frequently. slowly bring the batter to 175°F/ 80°C. Remove the batter from the boiler and transfer into a lexan. Place into an ice bath until cooled. Store under 40°F/5°C refrigerate until completely chilled.
- STEP 3 Once cooled, place 4 cup of the cheesecake batter into a pastry bag with the star tip.
- STEP 4 Swirl 1/2 oz/15 ml of chocolate sauce into fluted dessert glass.
- STEP 5 Swirl 1/2 oz/15 ml of caramel sauce into fluted dessert glass.
- STEP 6 Sprinkle 1 heaping tsp of graham cracker crumbs around the inside of the glass into the sauce.
- STEP 7 Using a pastry bag, place 4 oz/119 ml of cheesecake batter even with the glass.
- STEP 8 Using an offset spatula evenly spread the cheesecake batter even with the glass.
- NOTE: REPEAT STEPS 3 THROUGH 9 UNTIL ALL OF THE BATTER IS USED**
- STEP 9 Cover dessert glasses with plastic wrap. Place into the line pans. Label, date, initial and day dot. Store under 40°F/5°C refrigeration.

EQUIPMENT

DOUBLE BOILER	WIRE WHIP	LEXAN	PASTRY BAGS
OFF-SET SPATULA	MEASURING SPOONS	MEASURING CUPS	MEASURING SPOONS

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	MINI CHOCOLATE PEANUT BUTTER	ID#:	FILL - 11
SHELF LIFE:	3 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	4oz
YIELD:		6 - cup / 1.4 - l	12 - cup / 2.84 - l
18 - cup / 4.3 - l			
INGREDIENTS		MEASURE	
PORTIONS PER BATCH		12 - 4oz	24 - 4oz
		36 - 4oz	

CHEESE CREAM	8 oz / 227 g	1 lb / 454 g	1 lb + 8 oz / 680 g
SUGAR CONFECTIONERS	1/2 cup	1 cup	1 1/2 cup
MILK	1/4 cup	1/2 cup	3/4 cup
CHIP CHOCOLATE SEMI SWEET	8 oz / 227 g	1 lb / 454 g	1 lb + 8 oz / 680 g
PEANUT BUTTER CREAMY	2 cup	1 qt / 946 ml	1 1/2 qt / 1.42 l
SUGAR GRANULATED	1/4 cup	1/2 cup	3/4 cup
CREAM HEAVY WHIPPING	2 cup	1 qt / 946 ml	1 1/2 qt / 1.42 l
TOPPING CHOCOLATE	3/4 cup / 177 ml	1 1/2 cup / 355 ml	2 1/4 cup / 532 ml
NUT PEANUT CHOPPED	3/4 cup	1 1/2 cup	2 1/4 cup

PREPERATION

- STEP 1 Using a Hobart mixer using the balloon whip attachment, combine the chream cheese, sugar and milk. Mix on medium speed for 2 to 3 minutes until mixture is creamy and fully incorporated.
- STEP 2 Using a double boirler, melt chocolate chips. Once melted, add teh chocolate to the mixer. Use a spatula to remove all the of the chocolate from bowl. Mix for 2 to 3 minutes or until fully incorporated. Use a spatula to scrape down the sides of the bowl.
- STEP 3 Stop the mixer. Add the peanut butter and mix for 2 to 3 minutes or until creamy and fully incorporated. Use spatula to scrape the sides of the bowl.
- STEP 4 Combine sugar and cream and add. Let mix on medium speed until all ingredients are incorporated. Stop the mixer and scrape the sides with spatula. Then slowly move to high speed for 1 minute until the mixture has a whipped appearence.
- STEP 5 Place mixture into a suitable size lexan. Use a spatula to remove all of the mixture from the mixing bowl. Cover with lid and refrigerate for a minimum of 4 hours before service.
- STEP 6 Once properly chilled, add 3 cup of mixture into a pastry bag with the star tip. Using a squirt bottle, swirl 1/2 oz/15 ml of chocolate sauce on the inside of a 4 oz fluted dessert glass. Fill glass with 4 oz/119 ml of the chocolate peanut butter mixture. Evenly sprinkle 1 TBL ground peanuts over the top covering completely. Cover dessert glasses with plastic wrap. Place into line insert pan. Label, date, initial and day dot. Store under 40Â°F/5Â°C refrigeration.

NOTE: REPEAT THE ABOVE STEP UNTIL ALL OF THE MIXTURE IS USED.

EQUIPMENT

HOBART MIXER	DOUBLE BOILER	SPATULA	PASTRY BAGS
#9 STAR TIP	SQUIRT BOTTLE	MEASURING SPOONS	MEASURING CUPS

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	MINI CHOCOLATE MOUSSE CAKE	ID#:	FILL - 12
SHELF LIFE:	3 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	4oz
YIELD:		6 - cup / 1.4 - l	12 - cup / 2.84 - l
		18 - cup / 4.3 - l	
INGREDIENTS		MEASURE	
PORTIONS PER BATCH		12 - 4oz	24 - 4oz
		36 - 4oz	

MOUSSE CHOCOLATE MIX 8.75 OZ Package	1 8.75oz	2 8.75oz	3 8.75oz
CREAM HEAVY WHIPPING	2 cup	1 qt / 946 ml	1 1/2 qt / 1.42 l
TOPPING CHOCOLATE	1 cup / 237 ml	2 cup / 473 ml	3 cup / 710 ml

PREPERATION

- STEP 1 Pour Heavy Cream into a Hobart mixing bowl. Add the mousse mix into the bowl.
- STEP 2 Using the balloon whip attachment, mix at high speed for 2 minutes scraping down the sides of the bowl. Then beat at high speed for 3-4 minutes until fluffy and airy. If using additional bags, more time at high speed may be necessary to achieve the airy mousse. Using a spatula, place into a lexan with lid. Label, date, initial and day dot. Store under 40°F/5°C refrigeration for 2 to 4 hours or until the mixture is completely set up and cold.
- STEP 3 Place 6 cup of chilled mousse mix in to a pastry bag with the star tip.
- STEP 4 Using a squirt bottle, swirl 1/2 oz/15 ml of chocolate sauce into a fluid 4 oz dessert glass.
- STEP 5 Using the pastry bag, pipe in 4 oz/120 ml of mousse mix into dessert glass.
- STEP 6 using an off-set spatula level the mousse mix even with the top of the glass.
- STEP 7 Cover dessert glasses with plastic wrap. Place into line insert pans. Label, date, initial and day dot. Store under 40°F/5°C refrigeration.

EQUIPMENT

HOBART MIXER WITH BALLOON WHIP ATTACHMENTS	SPATULA	MEASURING CUPS	MEASURING SPOONS
LEXAN WITH LID	PASTRY BAGS	#9 STAR TIP	OFF-SET SPATULA

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	MINI KEY LIME PIE	ID#:	FILL - 13
SHELF LIFE:		DATE ISSUED:	3/6/2012
		PORTIONS:	3oz
	YIELD:	6 - cup / 1.4 - l	12 - cup / 2.84 - l
		18 - cup / 4.3 - l	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	16 - 3oz	32 - 3oz
		48 - 3oz	

FILL - 01
BKRY - 06.1
BKRY - 06.1
MISC - 02

KEY LIME PIE FILLING	1 1/2 qt / 1.42 l	3 qt / 2.84 l	1 1/4 gal / 4.26 l
BUTTERED GRAHAM CRACKER	1/3 cup	2/3 cup	1 cup
BUTTERED GRAHAM CRACKER	1 tsp	2 tsp	1 TBL
WHIPPED CREAM	1 cup	2 cup	3 cup

PREPERATION

STEP 1	Place 3 cup of Key Lime Pie filling into a pastry bag with star tip.
STEP 2	Sprinkle 1 heaping tsp of graham cracker crumbs into the bottom of a 4 oz fluted dessert glass.
STEP 3	Using a pastry bag, place 3 oz/89 ml of Key Lime pie filling into the glass.
STEP 4	Pipe 1 oz/30 ml of whipped cream on top of the Key Lime filling.
STEP 5	Using an off set spatula level the whipped cream even with the top of the glass.
STEP 6	Cover dessert glass with plastic wrap. Place into line insert pans. Lable, date, initial and day dcot. Store under 40Â°F/5Â°C refrigeration.

EQUIPMENT

PASTRY BAGS	MEASURING CUPS	MEASURING SPOONS	#9 STAR TIP
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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	CHICKEN STOCK	ID#:	HSC - 01
SHELF LIFE:	4 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	Gallon
	YIELD:	4 - gal / 15.1 - l	8 - gal / 30.28 - l
			12 - gal / 45.4 - l
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	4 - gal / 15.14 - l	8 - gal / 30.28 - l
			12 - gal / 45.42 - l

BASE CHICKEN	1 lb / 454 g	2 lb / 907 g	3 lb / 1.36 Kilog
WATER	4 gal / 15.14 l	8 gal / 30.28 l	12 gal / 45.42 l

PREPARATION

STEP 1 Place ingredients in a steam kettle or suitable size stock pot over high heat and bring to a boil 212°F/100°C for 30 seconds. Stir with a wire whip to mix well. Reduce heat and simmer for 5 minutes.

Cooling Procedures

1. Fill out labels with the product name, day & date of production.
2. Combine equal parts cold water and ice to create an ice bath large enough for the amount of product to be cooled.
3. Place 16 cups of product into large heat seal bag or 6 cups of product into small heat bags or suitable container.
4. Seal the bag approximately 4in / 10cm from the opening. Place label inside sealed bag and seal again above the label to keep dry and legible.
5. Place each bag or container into the ice bath and record the time in a cooling log.
6. At two hours, verify that the temperature is 70°F/21°C or less and record. Place an instant read thermometer between two bags that are on top of each other. Shake each bag or stir contents of containers to establish an even product temperature
7. Every two hours, check the temperature and record.
8. 8) During cooling process, add ice to ice bath as needed to maintain temperature of 40°F/5°C or less.
9. Once the product has reached 40°F/5°C or less (four hours additional maximum). Place in cooler and rotate using FIFO. (First In First Out)

STEP 2 Place in proper containers. Use a spatula to scrape all sauce into container. Cover with lid, lable, date, initial, and day dot. Place under 40°F/5°C refrigeration, or transfer to line insert pan for service.

NOTE: STOCK HAS A SHELF LIKE OF 4 DAYS IF IT HAS BEEN PROPERLY COOLED IN AN ICE BATH. DO NOT REHEAT STOCK MORE THAN TWICE. USE ONLY THE AMOUNT OF STOCK NEEDED FOR THE RECIPE TO AVOID USING CONTAMINATED PRODUCT

EQUIPMENT

STEAM KETTLE/STOCK POT WIRE WHIP GALLON MEASURE

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	BEEF STOCK	ID#:	HSC - 01.1
SHELF LIFE:	4 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	Gallon
	YIELD:	4 - gal / 15.1 - l	8 - gal / 30.28 - l
			12 - gal / 45.4 - l
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	4 - gal / 15.14 - l	8 - gal / 30.28 - l
			12 - gal / 45.42 - l

BASE BEEF	1 lb / 454 g	2 lb / 907 g	3 lb / 1.36 Kilog
WATER	4 gal / 15.14 l	8 gal / 30.28 l	12 gal / 45.42 l

PREPARATION

STEP 1 Place ingredients in a steam kettle or suitable size stock pot over high heat and bring to a boil 212°F/100°C for 30 seconds. Stir with a wire whip to mix well. Reduce heat and simmer for 5 minutes.

Cooling Procedures

1. Fill out labels with the product name, day & date of production.
2. Combine equal parts cold water and ice to create an ice bath large enough for the amount of product to be cooled.
3. Place 16 cups of product into large heat seal bag or 6 cups of product into small heat bags or suitable container.
4. Seal the bag approximately 4in / 10cm from the opening. Place label inside sealed bag and seal again above the label to keep dry and legible.
5. Place each bag or container into the ice bath and record the time in a cooling log.
6. At two hours, verify that the temperature is 70°F/21°C or less and record. Place an instant read thermometer between two bags that are on top of each other. Shake each bag or stir contents of containers to establish an even product temperature
7. Every two hours, check the temperature and record.
8. 8) During cooling process, add ice to ice bath as needed to maintain temperature of 40°F/5°C or less.
9. Once the product has reached 40°F/5°C or less (four hours additional maximum). Place in cooler and rotate using FIFO. (First In First Out)

STEP 2 Place in proper containers. Use a spatula to scrape all sauce into container. Cover with lid, lable, date, initial, and day dot. Place under 40°F/5°C refrigeration, or transfer to line insert pan for service.

NOTE: STOCK HAS A SHELF LIKE OF 4 DAYS IF IT HAS BEEN PROPERLY COOLED IN AN ICE BATH. DO NOT REHEAT STOCK MORE THAN TWICE. USE ONLY THE AMOUNT OF STOCK NEEDED FOR THE RECIPE TO AVOID USING CONTAMINATED PRODUCT.

EQUIPMENT

STEAM KETTLE/STOCK POT WIRE WHIP GALLON MEASURE

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	HICKORY BBQ SAUCE	ID#:	HSC - 02
SHELF LIFE:	4 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	Fluid Oz
YIELD:		1.5 - gal / 5.7 - l	3 - gal / 11.36 - l
		6 - gal / 22.7 - l	
INGREDIENTS		MEASURE	
PORTIONS PER BATCH		192 - oz / 5.68 - l	384 - oz / 11.36 - l
		768 - oz / 22.71 - l	

HSC - 01	CHICKEN STOCK	3 cup	1 1/2 qt / 1.42 l	3 qt / 2.84 l
	KETCHUP VOL PAK POUCH	1 gal / 4.02 l	2 1/4 gal / 8.04 l	4 1/4 gal / 16.09 l
	SYRUP MAPLE FLAVOR	3 TBL	1/3 cup	3/4 cup
	SPICE GARLIC GRANULATED	1 TBL	2 TBL	1/4 cup
	SPICE PEPPER BLACK COARSE GROUND	1 1/2 tsp	1 TBL	2 TBL
	OIL SALAD	1 1/2 cup	3 cup	1 1/2 qt / 1.42 l
	FLAVORING LIQUID SMOKE	1/4 cup + 2 TBL / 89 ml	3/4 cup / 177 ml	1 1/2 cup / 355 ml
	MUSTARD YELLOW GAL	5 tsp	3 TBL	1/3 cup
	SUGAR BROWN DARK	3/4 cup	1 1/2 cup	3 cup
	SAUCE WORCESTERSHIRE GAL	1/4 cup + 2 TBL / 89 ml	3/4 cup / 177 ml	1 1/2 cup / 355 ml
	SPICE BAY LEAVES	3 leaf	6 leaf	12 leaf
	VINEGAR WHITE	1 cup	2 cup	1 qt / 946 ml
	JUICE ORANGE	1 cup	2 cup	1 qt / 946 ml

PREPARATION

- STEP 1** Put all ingredients from part one in a tilt skillet or suitable size stock pot over medium heat. Mix with a wire whip until ingredients are fully incorporated. Bring to a boil then turn down to a simmer.
- STEP 2** Add vinegar and orange juice and simmer for 5 minutes maximum. Use wire whip to fully incorporate. Make sure product does not boil after adding the vinegar and orange juice or the sauce will be bitter. Remove the bay leaves.
- STEP 3** Place into line insert pans with scorch bags for immediate service or prepare to cool. Once cooled, place into line insert pans. Cover with lid, label, date, initial, and day dot. Place under 40°F/5°C refrigeration.

Cooling Procedures

1. Fill out labels with the product name, day & date of production.
2. Combine equal parts cold water and ice to create an ice bath large enough for the amount of product to be cooled.
3. Place 16 cups of product into large heat seal bag or 6 cups of product into small heat bags or suitable container.
4. Seal the bag approximately 4in / 10cm from the opening. Place label inside sealed bag and seal again above the label to keep dry and legible.
5. Place each bag or container into the ice bath and record the time in a cooling log.
6. At two hours, verify that the temperature is 70°F/21°C or less and record. Place an instant read thermometer between two bags that are on top of each other. Shake each bag or stir contents of containers to establish an even product temperature
7. Every two hours, check the temperature and record.
8. 8) During cooling process, add ice to ice bath as needed to maintain temperature of 40°F/5°C or less.
9. Once the product has reached 40°F/5°C or less (four hours additional maximum). Place in cooler and rotate using FIFO. (First In First Out)

EQUIPMENT

STOCK POT/TILT SKILLET	GALLON MEASURE	QUART MEASURE	LEXAN
CONTAINER WITH LID	MEASURING SPOONS	MEASURING CUPS	SPATULA

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	HICKORY BBQ DIP	ID#:	HSC - 02.1
SHELF LIFE:	4 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	Cup
	YIELD:	6 - cup / 1.4 - l	12 - cup / 2.84 - l
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	6 - cup / 1.42 - l	12 - cup / 2.84 - l
		24 - cup / 5.7 - l	

HSC - 02

HICKORY BBQ SAUCE	1 qt / 946 ml	2 qt / 1.89 l	1 gal / 3.79 l
WATER	2 cup	1 qt / 946 ml	2 qt / 1.89 l

PREPERATION

STEP 1 In a suitable size lexan, add cold BBQ sauce and cold water. Using a wire whip mix until both sauce and water are fully incorporated.

STEP 2 Cover with lid, label, date, initial and day dot. Use immediately or place under 40Â°F/5Â°C refrigeration until ready for use.

EQUIPMENT

LEXAN WITH LID	MEASURING CUPS	WIRE WHIP
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INSURE THAT ALL THE WORK AREA, EQUIPMENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!

HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	PIG SAUCE	ID#:	HSC - 03
SHELF LIFE:	7 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	1/2 oz
		YIELD:	2.8 - gal / 10.4 - l 5.5 - gal / 20.82 - l 11 - gal / 41.6 - l
		INGREDIENTS	MEASURE
		PORTIONS PER BATCH	739.02 - 1/2 oz 1478.04 - 1/2 oz 2956.09 - 1/2 oz

KETCHUP VOL PAK POUCH	1 gal / 4.14 l	2 1/4 gal / 8.28 l	4 1/2 gal / 16.56 l
VINEGAR CIDER APPLE	1 1/4 gal / 4.73 l	2 1/2 gal / 9.46 l	5 gal / 18.93 l
SPICE SALT KOSHER	1/3 cup	3/4 cup	1 1/2 cup
SUGAR GRANULATED	3 lb / 1.36 Kilog	6 lb / 2.72 Kilog	12 lb / 5.44 Kilog
SAUCE WORCESTERSHIRE GAL	1 cup	2 cup	1 qt / 946 ml
SPICE PEPPER BLACK COARSE GROUND	1 cup	2 cup	1 qt / 946 ml
SPICE CHILI POWDER	1 cup	2 cup	1 qt / 946 ml
SPICE SALT GARLIC	2 TBL	1/4 cup	1/2 cup
SPICE ONION GRANULATED	2 TBL	1/4 cup	1/2 cup
OIL SALAD	2 cup / 473 ml	1 qt / 946 ml	2 qt / 1.89 l

PREPARATION

- STEP 1 Before turning on tilt skillet or stock pot, place all ingredients except vegetable oil in the stock pot or tilt skillet. Bring to a boil.
- STEP 2 Add vegetable oil, lower heat to simmer for 20 minutes. Stir to incorporate.

Cooling Procedures

1. Fill out labels with the product name, day & date of production.
2. Combine equal parts cold water and ice to create an ice bath large enough for the amount of product to be cooled.
3. Place 16 cups of product into large heat seal bag or 6 cups of product into small heat bags or suitable container.
4. Seal the bag approximately 4in / 10cm from the opening. Place label inside sealed bag and seal again above the label to keep dry and legible.
5. Place each bag or container into the ice bath and record the time in a cooling log.
6. At two hours, verify that the temperature is 70Â°F/21Â°C or less and record. Place an instant read thermometer between two bags that are on top of each other. Shake each bag or stir contents of containers to establish an even product temperature
7. Every two hours, check the temperature and record.
8. 8) During cooling process, add ice to ice bath as needed to maintain temperature of 40Â°F/5Â°C or less.
9. Once the product has reached 40Â°F/5Â°C or less (four hours additional maximum). Place in cooler and rotate using FIFO. (First In First Out)

- STEP 3 Place in proper containers. Use a spatula to scrape all sauce into container. Cover with lid, label, date, and day dot. Place under 40Â°F/5Â°C refrigeration, or transfer to line insert pan for service.

EQUIPMENT

STOCK POT/TILT SKILLET LEXAN CONTAINER WITH LID MEASURING CUPS
BAG SEALER WITH BAGS

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	RANCH BEANS	ID#:	HSC - 04
SHELF LIFE:	4 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	3 oz

YIELD:	2 - qt / 1.9 - l	4 - qt / 3.79 - l	16 - qt / 15.1 - l
INGREDIENTS	MEASURE		
PORTIONS PER BATCH	21.33 - 3 oz	42.67 - 3 oz	170.67 - 3 oz

SOP - 22.15

FLAVORING LIQUID SMOKE	2 TBL	1/4 cup	1 cup
SUGAR BROWN DARK	3/4 cup	1 1/2 cup	1 1/2 qt / 1.42 l
SPICE SALT KOSHER	1 1/2 tsp	1 TBL	1/4 cup
SPICE PEPPER BLACK COARSE GROUND	1 1/2 tsp	1 TBL	1/4 cup
MUSTARD YELLOW GAL	1 1/2 tsp	1 TBL	1/4 cup
KETCHUP VOL PAK POUCH	1 1/2 cup	3 cup	3 qt / 2.84 l
YELLOW ONION (SMALL DICE)	1 1/2 cup	3 cup	3 qt / 2.84 l
BEAN RANCH CANNED scrap, rough pieces	0.5 #10 Can	1 #10 Can	4 #10 Can

PREPARATION

- STEP 1 Place liquid smoke, brown sugar, salt, black pepper, and yellow mustard in a suitable size stock pot and heat over medium heat. Bring to a boil then cook for 10 minutes.
- STEP 2 Add ketchup and onions to the mixture and incorporate well.
- STEP 3 Add beans to mixture. Bring to a boil and simmer 10 minutes. Stir occasionally to prevent scorching.

Heating Procedures

1. Place the bagged sauce into a simmering hot water bath. (175°F - 190°F) / (80°C - 88°C)
2. Leave the bagged sauce in the hot water bath for at least 1/2 hour or until the internal temperature exceeds 165°F / 74°C
3. Testing the temperature is best done by removing two bags from the hot water bath and placing one on top of the other with an insta read thermometer between them.
4. Empty the bags into steam table pans and hold hot on the line for service.

EQUIPMENT

STOCK POT	KITCHEN SPOON	QUART MEASURE	CONTAINER WITH LID
MEASURING SPOONS	MEASURING CUPS		

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	PINTO BEANS FOR NACHOS	ID#:	HSC - 05
SHELF LIFE:	3 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	6 oz
		YIELD:	3 - qt / 2.8 - l 6 - qt / 5.68 - l 12 - qt / 11.4 - l
		INGREDIENTS	MEASURE
		PORTIONS PER BATCH	16 - 6 oz 32 - 6 oz 64 - 6 oz

CSC - 05	BEAN PTO CANNED	1 #10 Can	2 #10 Can	4 #10 Can
	SPICE CHILI POWDER	1 tsp	2 tsp	4 tsp
	SPICE CUMIN GROUND	1 tsp	2 tsp	4 tsp
	PICO DE GALLO	2 cup	1 qt / 946 ml	2 qt / 1.89 l

PREPARATION

STEP 1 Place beans (drain off 1/2 liquid), chili powder, cumin and pico de gallo, in a suitably sized mixing bowl. Thoroughly combine the ingredients and bag them, or place into a suitable stock pot. Bring to a boil over medium heat then remove from heat.

Cooling Procedures

1. Fill out labels with the product name, day & date of production.
2. Combine equal parts cold water and ice to create an ice bath large enough for the amount of product to be cooled.
3. Place 16 cups of product into large heat seal bag or 6 cups of product into small heat bags or suitable container.
4. Seal the bag approximately 4in / 10cm from the opening. Place label inside sealed bag and seal again above the label to keep dry and legible.
5. Place each bag or container into the ice bath and record the time in a cooling log.
6. At two hours, verify that the temperature is 70°F/21°C or less and record. Place an instant read thermometer between two bags that are on top of each other. Shake each bag or stir contents of containers to establish an even product temperature
7. Every two hours, check the temperature and record.
8. 8) During cooling process, add ice to ice bath as needed to maintain temperature of 40°F/5°C or less.
9. Once the product has reached 40°F/5°C or less (four hours additional maximum). Place in cooler and rotate using FIFO. (First In First Out)

STEP 2 Place in proper containers. Use a spatula to scrape all sauce into container. Cover with lid, label, date, and day dot. Place under 40°F / 5°C refrigeration, or transfer to line insert pan for service.

Heating Procedures

1. Place the bagged sauce into a simmering hot water bath. (175°F - 190°F) / (80°C - 88°C)
2. Leave the bagged sauce in the hot water bath for at least 1/2 hour or until the internal temperature exceeds 165°F / 74°C
3. Testing the temperature is best done by removing two bags from the hot water bath and placing one on top of the other with an insta read thermometer between them.
4. Empty the bags into steam table pans and hold hot on the line for service.

NOTE: THE BEANS MUST BE HELD CONSTANTLY OVER 140°F - 60°C FOR SERVICE.

EQUIPMENT

LARGE MIXING BOWL	KITCHEN SPOON	BAG SEALER WITH BAGS	MEASURING SPOONS
MEASURING CUPS	SPATULA	CONTAINER WITH LID	

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	RANCH BEANS (SCRATCH)	ID#:	HSC - 07
SHELF LIFE:	3 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	Pound
	YIELD:	11 - lb / 5 - Kilog	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	11 - lb / 4.99 - Kilog	

BEAN PTO DRY	10 lb / 4.54 Kilog		
ONION YELLOW	2 cup		
CELERY	2 Stalk		
WATER	1 to cover		
BASE VEGETABLE	1 lb / 454 g		

PREPARATION

STEP 1 Wash beans thoroughly in water; drain well. Place in a suitable stock pot and cover with water. Be sure to be 4" above the beans with water. Soak for 12 hours under refrigeration.

STEP 2 Remove from refrigeration, rinse beans and transfer to a tilt skillet or suitable size stock pot. Add onions, celery, and Minor's vegetable base. Bring to a boil 212°F/100°C for 30 seconds and simmer until tender, but not mushy.

NOTE: REPLACE WATER AS NEEDED WHEN COOKING

Cooling Procedures

1. Fill out labels with the product name, day & date of production.
2. Combine equal parts cold water and ice to create an ice bath large enough for the amount of product to be cooled.
3. Place 16 cups of product into large heat seal bag or 6 cups of product into small heat bags or suitable container.
4. Seal the bag approximately 4in / 10cm from the opening. Place label inside sealed bag and seal again above the label to keep dry and legible.
5. Place each bag or container into the ice bath and record the time in a cooling log.
6. At two hours, verify that the temperature is 70°F/21°C or less and record. Place an instant read thermometer between two bags that are on top of each other. Shake each bag or stir contents of containers to establish an even product temperature
7. Every two hours, check the temperature and record.
8. 8) During cooling process, add ice to ice bath as needed to maintain temperature of 40°F/5°C or less.
9. Once the product has reached 40°F/5°C or less (four hours additional maximum). Place in cooler and rotate using FIFO. (First In First Out)

STEP 3 Place in proper containers. Use a spatula to scrape all sauce into container. Cover with lid, label, date, and day dot. Place under 40°F / 5°C refrigeration, or transfer to line insert pan for service.

EQUIPMENT

STOCK POT

KITCHEN SPOON

LEXAN

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	HRC BROWN GRAVY	ID#:	HSC - 08
SHELF LIFE:	5 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	2 oz
	YIELD:	1 - gal / 3.8 - l	2 - gal / 7.57 - l
		3 - gal / 11.4 - l	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	64 - 2 oz	128 - 2 oz
		192 - 2 oz	

BUTTER UNSALTED	6 oz / 170 g	12 oz / 340 g	1 lb + 2 oz / 510 g
CELERY	1/2 cup	1 cup	1 1/2 cup
ONION YELLOW	3 cup	1 1/2 qt / 1.42 l	2 1/4 qt / 2.13 l
CARROT	1/2 cup	1 cup	1 1/2 cup
FLOUR AP	1 cup	2 cup	3 cup
FLOUR AP	3 TBL	1/3 cup	1/2 cup
PASTE TOMATO	1/3 cup	2/3 cup	1 cup
WATER	1 1/4 gal / 4.73 l	2 1/2 gal / 9.46 l	3 3/4 gal / 14.19 l
BASE BEEF	1/3 cup	2/3 cup	1 cup
MUSHROOM WHITE	1 cup	2 cup	3 cup
SPICE THYME WHOLE	1/4 tsp	1/2 tsp	3/4 tsp
SPICE BAY LEAVES	1 leaf	2 leaf	3 leaf
HERB PARSLEY FRESH	4 stem	8 stem	12 stem
SPICE PEPPER CRACKED	1 tsp	2 tsp	1 TBL
SPICE SALT KOSHER	1 1/2 tsp	1 TBL	5 tsp
FLOUR AP	1/2 cup	1 cup	1 1/2 cup

PREPARATION

STEP 1 In a suitable size stock pot over medium heat, melt butter. Add celery, onions, and carrots. Saute until celery and onions are transparent, approximately 2-3 minutes.

NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING VEGETABLES

STEP 2 Add flour. Blend until flour is thoroughly incorporated into vegetables and stir constantly.

STEP 3 Add tomato paste and blend well into the mixture.

STEP 4 Mix COLD WATER and beef base in a separate container. Using a wire whip, mix base and water until thoroughly incorporated, with no lumps. Add to stock pot. Stir until all of the ingredients are incorporated.

NOTE: CHECK THE SODIUM CONTENT OF THE BASE IF NOT MINOR'S. YOU MAY NEED TO REDUCE THE AMOUNT OF BEEF BASE AND ELIMINATE THE SALT IF THE SODIUM CONTENT IS GREATER THAN 730 MG PER TSP

STEP 5 Add mushrooms, thyme, bay leaf, parsley stems, and pepper. Reduce heat to low and simmer for 1 hour. Remove the scum with a kitchen spoon from the surface as needed.

STEP 6 After one hour, return gravy to a boil 212°F/100°C for 30 seconds. Using a wire whip, slowly add flour into the gravy, whisking constantly to avoid flour from clumping up. Add salt, reduce heat and let simmer for 15 minutes.

STEP 7 Strain through a china cap into a proper container. Place in an ice bath and bring the temperature down to 40°F(5°C) or transfer to a line insert pan for service. Make sure to stir every 5 minutes until the product temperature is down to 40°F(5°C). Cover with lid, label, date, initial, and day dot. Rotate and store under 40°F(5°C) refrigeration.

EQUIPMENT

NOTE: THIS RECIPE IS FOR CAFES THAT CANNOT PURCHASE MINOR'S BROWN ESPAGNOLE BASE

FRENCH KNIFE	CUTTING BOARD	CHINA CAP	STOCK POT
LEXAN WITH LID	KITCHEN SPOON	WIRE WHIP	

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	BROWN SAUCE	ID#:	HSC - 08.1
SHELF LIFE:	5 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	2oz
YIELD:		1 - gal / 3.8 - l	2 - gal / 7.57 - l
		5 - gal / 18.9 - l	
INGREDIENTS		MEASURE	
PORTIONS PER BATCH		64 - 2oz	128 - 2oz
		320 - 2oz	

BASE ESPAGNOL	1 lb / 454 g	2 lb / 907 g	5 lb / 2.27 Kilog
WATER	3 1/2 qt / 3.31 l	1 3/4 gal / 6.62 l	4 1/2 gal / 16.56 l

PREPARATION

- STEP 1 Heat water, dissolve base into liquid and whip well to ensure that all lumps are broken down.
STEP 2 Bring to a hard boil 212°F/100°C and hold for 2 minutes. Continue stirring.

Cooling Procedures

1. Fill out labels with the product name, day & date of production.
2. Combine equal parts cold water and ice to create an ice bath large enough for the amount of product to be cooled.
3. Place 16 cups of product into large heat seal bag or 6 cups of product into small heat bags or suitable container.
4. Seal the bag approximately 4in / 10cm from the opening. Place label inside sealed bag and seal again above the label to keep dry and legible.
5. Place each bag or container into the ice bath and record the time in a cooling log.
6. At two hours, verify that the temperature is 70°F/21°C or less and record. Place an instant read thermometer between two bags that are on top of each other. Shake each bag or stir contents of containers to establish an even product temperature
7. Every two hours, check the temperature and record.
8. 8) During cooling process, add ice to ice bath as needed to maintain temperature of 40°F/5°C or less.
9. Once the product has reached 40°F/5°C or less (four hours additional maximum). Place in cooler and rotate using FIFO. (First In First Out)

- STEP 3 Place in proper containers. Use a spatula to scrape all sauce into container. Cover with lid, label, date, initial, and day dot. Place under 40°F / 5°C refrigeration, or transfer to line insert pan for service.

NOTE: ANY SAUCE LEFT AT THE END OF THE NIGHT MUST BE CHILLED BELOW 40°F/5°C WITHIN 1/2 HOUR IT IS TO BE USED FRIST, THE NEXT DAY.

EQUIPMENT

STOCK POT	WIRE WHIP	LINE INSERT PAN	CONTAINER WITH LID
SPATULA			

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	BROWN SAUCE MERLOT BUTTER	ID#:	HSC - 08.2
SHELF LIFE:	5 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	2 oz
YIELD:		1 - gal / 3.8 - l	2 - gal / 7.57 - l
		4 - gal / 15.1 - l	
INGREDIENTS		MEASURE	
PORTIONS PER BATCH		64 - 2 oz	128 - 2 oz
		256 - 2 oz	

BASE ESPAGNOL	1 lb / 454 g	2 lb / 907 g	4 lb / 1.81 Kilog
WATER	3 1/2 qt / 3.31 l	1 3/4 gal / 6.62 l	3 1/2 gal / 13.25 l
<u>BUTT - 01.1</u> MERLOT GARLIC BUTTER	1 cup	2 cup	1 qt / 946 ml

PREPERATION

- STEP 1 Heat water, dissolve base into liquid and whip well to ensure that all lumps are broken down.
- STEP 2 Bring to hard boil 212°F/100°C for 30 seconds, lower heat and simmer for 2 minutes. Stir continously. Add butter and continue to stir until butter is completely melted and fully incorporated into sauce.
- STEP 3 Refer to SOP - 23 to proper bagging, chilling and reheating procedures.

Cooling Procedures

1. Fill out labels with the product name, day & date of production.
2. Combine equal parts cold water and ice to create an ice bath large enough for the amount of product to be cooled.
3. Place 16 cups of product into large heat seal bag or 6 cups of product into small heat bags or suitable container.
4. Seal the bag approximately 4in / 10cm from the opening. Place label inside sealed bag and seal again above the label to keep dry and legible.
5. Place each bag or container into the ice bath and record the time in a cooling log.
6. At two hours, verify that the temperature is 70°F/21°C or less and record. Place an instant read thermometer between two bags that are on top of each other. Shake each bag or stir contents of containers to establish an even product temperature
7. Every two hours, check the temperature and record.
8. 8) During cooling process, add ice to ice bath as needed to maintain temperature of 40°F/5°C or less.
9. Once the product has reached 40°F/5°C or less (four hours additional maximum). Place in cooler and rotate using FIFO. (First In First Out)

NOTE: ANY SAUCE LEFT AT THE END OF THE NIGHT MUST BE CHILLED TO BELOW 40°F/5°C WITHIN 1/2 HOUR IF IT IS TO BE USED FIRST, THE NEXT DAY.

EQUIPMENT

STOCK POT	WIRE WHIP	LINE INSERT PAN WITH LID	SPATULA
BAG SEALER WITH BAGS			

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ITEM:	BROWN SAUCE EURO	ID#:	HSC - 09.2
SHELF LIFE:	2 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	Liter
	YIELD:	2.1 - l	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	2.1 - l	

HSC - 09
HSC - 09

AU JUS	2 qt / 1.89 l
AU JUS	1 cup
FLOUR CORN	1/2 cup
BASE BEEF	1 TBL
BASE BEEF	1 tsp
WATER	1/2 cup

PREPARATION

- STEP 1 Miz beef base with a cup of au jus until properly incorporated. In a seperate container combine corn flour and water.
- STEP 2 Put the rest of the Au Jus in a pan and cook until simmering. Add the beef base and au jus mix at this point. Bring Au Jus to a boil, add the corn flour mix and bring to a boil again. Let mixture boil 212°F/100°C for 2 minutes or until fully incorporated. Mixture should be thick and smooth.
- STEP 3 Transfer to a suitable size storage container. Use a spatula to scrape all of the sauce into the containers. Cover with lid, label, date, and day dot. Store under 40 F/5 C refrigeration.

EQUIPMENT

KITCHEN SPOON	MEASURING CUPS	STEAM KETTLE/STOCK POT	CONTAINER WITH LID
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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	PIZZA SAUCE FOR KIDS PIZZA	ID#:	HSC - 11.1
SHELF LIFE:	4 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	Cup
	YIELD:	13 - cup / 3.1 - l	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	13 - cup / 3.08 - l	
<div style="display: flex; justify-content: space-between;"> <div>SAUCE MARINARA CANNED</div> <div>1 #10 can</div> <div style="border-left: 1px solid black; width: 100px;"></div> <div style="border-left: 1px solid black; width: 100px;"></div> </div>			
PREPARATION			
NOTE: THIS SAUCE IS TO BE USED FOR KID PIZZA, KID SPAGHETTI, AND SIDE OF MARINARA			
STEP 1	Open cans and pour into plastic container.		
STEP 2	Using bermixer puree the sauce until smooth.		
STEP 3	Pour into storage bags or plastic containers. Use a spatula to scrape all of the sauce into container. Cover with lid, label, date, initial, day dot, and rotate. Store under 40Â°F/5Â°C refrigeration.		
NOTE: DO NOT RE-USE SAUCE THAT HAS BEEN HELD HOT FOR SERVICE			
EQUIPMENT			
	BERMIXER	SPATULA	BAG SEALER WITH BAGS
			CONTAINER WITH LID
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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	BLACK GOLD SAUCE		ID#:	HSC - 29
SHELF LIFE:	5 DAYS		DATE ISSUED:	3/6/2012
			PORTIONS:	1/4 cup
	YIELD:	5 - cup / 1.2 - l	10 - cup / 2.37 - l	20 - cup / 4.7 - l
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	20 - 1/4 cup	40 - 1/4 cup	80 - 1/4 cup
SOP - 13	VINEGAR RICE WINE	2 1/2 cup	1 1/4 qt / 1.18 l	2 1/2 qt / 2.37 l
	HONEY	2 cup	1 qt / 946 ml	2 qt / 1.89 l
	SAUCE SOY	1 1/2 cup	3 cup	1 1/2 qt / 1.42 l
	SAUCE MIRIN	1 1/2 cup	3 cup	1 1/2 qt / 1.42 l
	CHOPPED GREEN ONIONS	1/2 cup	1 cup	2 cup
	GARLIC FRESH	2 tsp	4 tsp	8 tsp
	minced			
	GINGER FRESH	2 tsp	4 tsp	8 tsp
	minced			
	SPICE PEPPER RED FLAKES CRUSHED	1 1/4 tsp	2 1/2 tsp	5 tsp
	CORN STARCH	2 TBL	1/4 cup	1/2 cup
	CORN STARCH	1 tsp	2 tsp	4 tsp
	WATER	2 TBL	1/4 cup	1/2 cup
	WATER	1 tsp	2 tsp	4 tsp
PREPERATION				
STEP 1	Place all ingredients except corn starch and water in a suitable size sauce pan. Stir to incorporate with wire whip. Simmer sauce over medium high heat for 10 minutes.			
STEP 2	In a small stainless steel bowl, add teh corn start and water. Mix with a wire whip until corn starch and water are fully incorporated. Add the mixture to the sauce. Stir until all ingredients are incorporated. Simmer for 3 more minutes and remove from heat.			
	NOTE: WHEN MAKING THE SMALL BATCH SIZE. PLACE WATER AND CORN STARCH INTO A SOUFFLE CUP AND COVER WITH LID. SHAKE UNTIL FULLY INCORPORATED.			
STEP 3	Using a fine mesh colander, strain the sauce into a container and place in an ice bath to cool. Place into a line insert pan. Cover with lid, label, date, initial, and day dot. Store under 40Â°F/5Â°C refrigeration.			
EQUIPMENT				
	SAUCE PAN	WIRE WHIP	CONTAINER WITH LID	MEASURING CUPS
	MEASURING SPOONS	COLANDER		
INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!				

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3/6/2012 3:02:24 PM

2012 CORE MENU

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	LEMON CAPER SAUCE	ID#:	HSC - 30
SHELF LIFE:	3 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	2oz ladle
YIELD:		4 - cup / 946 - ml	8 - cup / 1.89 - l
		16 - cup / 3.8 - l	
INGREDIENTS		MEASURE	
PORTIONS PER BATCH		16 - 2oz ladle	32 - 2oz ladle
		64 - 2oz ladle	

<u>HSC - 01</u>	WINE KITCHEN HOUSE WHITE	1 qt / 946 ml	2 qt / 1.89 l	1 gal / 3.79 l
	CHICKEN STOCK	2 cup	1 qt / 946 ml	2 qt / 1.89 l
	GARLIC FRESH minced	2 TBL	1/4 cup	1/2 cup
	GARLIC FRESH minced	2 tsp	4 tsp	8 tsp
	BUTTER UNSALTED (4 oz/113 g)	1/2 cup	1 cup	2 cup
<u>HSC - 01</u>	FLOUR AP (2.2 oz/62 g)	1/2 cup	1 cup	2 cup
	CHICKEN STOCK	1/4 cup	1/2 cup	1 cup
	JUICE LEMON FRESH	1/2 cup	1 cup	2 cup
<u>SOP - 19</u>	CAPERS drained	1/2 cup	1 cup	2 cup
	SPICE SALT IODIZE TABLE	2 tsp	4 tsp	8 tsp
	CHOPPED PARSLEY	1/4 cup	1/2 cup	1 cup

PREPARATION

STEP 1 In a medium stainless steel sauce pan over medium high heat, add the white wine. Bring the wine to a boil. Reduce heat and reduce the wine to half.

NOTE: BE SURE TO USE A MEASURING CUP TO VALIDATE YOU HAVE REDUCED THE WINE TO HALF. THIS WILL TAKE APPROXIMATELY 15 MINUTES TO REDUCE

STEP 2 Add the chicken stock and garlic. Stir to incorporate. Let cook for 3 to 4 minutes until the sauce has reduced slightly. Bring the sauce to a simmer.

STEP 3 In a small sauce pan over medium heat, add the butter to melt. Stir in the flour with a wire whip to make a roux. Stir until smooth. Let the roux simmer for 30 seconds. Temper the roux with the chicken stock and stir to incorporate. Add the roux to the sauce. Stir with wire whip until all ingredients are fully incorporated. Let sauce cook for 3 more minutes. Remove from heat.

NOTE: BE SURE TO WEIGH OUT THE BUTTER AND FLOUR

STEP 4 Add the lemon juice, capers, salt and parsley. Stir to incorporate. Place into suitable size container.

STEP 5 Place into an ice bath to cool. Once cooled completely, portion 2 oz/59 ml into 4 oz ramekins. Cover with plastic wrap. Place on sheet tray, label, date, initial and day dot. Store under 40°F/5°C refrigeration.

EQUIPMENT

MEDIUM SAUCE POT	SMALL SAUCE POT	WIRE WHIP	MEASURING CUPS
MEASURING SPOONS	CONTAINER WITH LID	MICRO LITES WITH LIDS	

INSURE THAT ALL THE WORK AREA, EQUIPMENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	CARIBBEAN SAUCE	ID#:	HSC - 31
SHELF LIFE:	5 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	3 oz/89 ml
	YIELD:	3 - qt / 2.8 - l	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	32 - 3 oz/89 ml	

<u>SOP - 22.15</u>	OIL OLIVE PURE	1/4 cup	
	YELLOW ONION (SMALL DICE)	1 lb / 454 g	
	GARLIC IN OIL	1/4 cup	
	SPICE MUSTARD DRY	2 TBL	
	JUICE ORANGE CONCENTRATE	2 cup	
	SAUCE CHILI	1 cup	
	MOLASSES	1/2 cup	
	SAUCE WORCESTERSHIRE GAL	1/4 cup	
	MUSTARD GRAINED	1/4 cup	
	SPICE MUSTARD SEED	2 oz / 57 g	
	SPICE PEPPER CAYENNE	1/2 tsp	
	SPICE THYME WHOLE	1 tsp	
	WINE SHERRY KITCHEN	3/4 cup	
	MUSTARD DIJON	1/4 cup	
	BASE CHICKEN	1 1/2 tsp	
	WATER	2 cup	
<u>SOP - 31</u>	PEPPER JALAPENO	3 TBL	
	CILANTRO (CHOPPED)	2 TBL	

PREPARATION

STEP 1 In a stainless steel stock pot, heat olive oil over medium heat. Add onions and garlic. Cook until tender, approximately 5 minutes.

NOTE: DO NOT BURN

STEP 2 Add the dry mustard and stir to incorporate.

STEP 3 Add orange juice concentrate, chili sauce, molasses, soy sauce, worcestershire, mustard, mustard seeds, cayenne, thyme, sherry and Dijon mustard. Using wire whip, stir to fully incorporate.

STEP 4 In a 2 qt measuring jug, add hot water and chicken base. Using a wire whip, stir until the chicken base is completely dissolved. Add to the stock pot and stir. Bring to a full boil. Reduce to a simmer and stir occasionally. Cover the stock pot 3/4 of the with a lid. Let simmer for 10 to 12 minutes to achieve a smooth consistency. Using a kitchen spoon, skim off any "scum" from the orange juice concentrate.

STEP 5 Remove the cover, add peppers and cilantro. Stir to incorporate. Simmer for 5 minutes and remove from heat. Transfer to line insert pans for service or pour into a lexan and place into an ice bath to cool completely.

NOTE: CARIBBEAN SAUCE NEEDS TO BE HELD IN A DOUBLE PAN FOR SERVICE WITH WATER TO KEEP FROM BREAKING DOWN.

STEP 6 Once cooled, place into line insert pans. Label, date, initial and day dot. Cover with lids and store under 40°F/5°C refrigeration.

EQUIPMENT

STOCK POT	MEASURING CUPS	MEASURING SPOONS	KITCHEN SPOON
WIRE WHIP	MEASURING JUG	LINE INSERT PAN WITH LID	

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	MARSALA SAUCE		ID#:	HSC - 32
SHELF LIFE:	3 DAYS		DATE ISSUED:	5/2/2012
			PORTIONS:	2oz ladle
	YIELD:	4 - cup / 946 - ml	8 - cup / 1.89 - l	16 - cup / 3.8 - l
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	16 - 2oz ladle	32 - 2oz ladle	64 - 2oz ladle
<u>SOP - 58</u>	OIL OLIVE PURE	2 TBL	1/4 cup	1/2 cup
	BUTTER UNSALTED	1/4 cup	1/2 cup	1 cup
	(2 oz/57 g)			
	PORTABELLO MUSHROOM	3 cup	1 1/2 qt / 1.42 l	3 qt / 2.84 l
	MUSHROOM WHITE	3 cup	1 1/2 qt / 1.42 l	3 qt / 2.84 l
<u>HSC - 01</u>	1/4" sliced, halved			
	WINE MARSALA KITCHEN	1 1/2 cup	3 cup	1 1/2 qt / 1.42 l
	BUTTER UNSALTED	1/4 cup	1/2 cup	1 cup
	(2 oz/57 g)			
	FLOUR AP	1/3 cup	2/3 cup	1 1/4 cup
	(1/4 oz/40 g)			
	CHICKEN STOCK	2 cup	1 qt / 946 ml	2 qt / 1.89 l
	SPICE SALT IODIZE TABLE	1 tsp	2 tsp	4 tsp
	SPICE PEPPER BLACK GROUND	1/2 tsp	1 tsp	2 tsp
	SAUCE SEASONING BROWNING	1 tsp	2 tsp	4 tsp
	WINE MARSALA KITCHEN	1/4 cup	1/2 cup	1 cup
PREPARATION				
STEP 1	In a medium stainless steel sauce pan, heat oil over medium heat. Add the butter and melt. Stir to incorporate.			
STEP 2	Add the mushrooms. Stir to coat mushrooms in the oil and butter mixture. Cook until the mushrooms are softened and has given off their moisture.			
	NOTE: BE SURE TO WEIGH OUT THE BUTTER			
STEP 3	Add the Marsala wine to the mushrooms and bring to a full simmer. Reduce the wine to half. Reduce the heat to medium.			
STEP 4	In a small sauce pan over medium heat, add the butter to melt. Stir in the flour with a wire whip to make a roux. Stir until smooth. Let the roux simmer for 30 seconds. Add the amount of the chicken stock to temper the roux. Add the roux to the sauce. Stir with a wire whip to incorporate.			
	NOTE: BE SURE TO WEIGH OUT THE BUTTER AND FLOUR			
STEP 5	Add the remaining chicken stock and stir to incorporate into the sauce. Add the salt, pepper, Kitchen Bouquet, Marsala wine and stir to incorporate. Let sauce cook for 3 more minutes. Remove from heat. Pour sauce into a container.			
STEP 6	Place into an ice bath to cool. Once cooled completel, portion 2 oz/59 ml into 4 oz ramekins. Cover with plastic wrap and place on sheet tray. Label, date, initial and day dot. Store under 40Â°F/5Â°C refrigeration.			
EQUIPMENT				
	MEDIUM SAUCE POT	SMALL SAUCE POT	WIRE WHIP	MEASURING CUPS
	MEASURING SPOONS	CONTAINER WITH LID	MICRO LITES WITH LIDS	
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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	CHIPOTLE BBQ SAUCE	ID#:	HSC - 33
SHELF LIFE:	4 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	Fluid Oz
	YIELD:	5 - cup / 1.2 - l	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	40 - oz / 1.18 - l	

CSC - 01.2
HSC - 02
SOP - 45

TANGY BBQ 1 qt / 946 ml
HICKORY BBQ SAUCE 1 cup
CHIPOTLE PEPPERS (PUREE) 1 TBL

PREPARATION

STEP 1 Place all ingredients into a stainless steel mixing bowl. Using a wire whip, mix until all ingredients are smooth and fully incorporated.

STEP 2 Place into line insert pans. Use a spatula to remove all of the sauce from the mixing bowl. Cover with lids, label, date, initial and day dot. Store under 40Â°F/5Â°C.

NOTE: PLASTIC SQUIRT BOTTLES CAN BE HELD ON THE LINE IN AN INSERT PAN WITH WATER IN A BAIN MARIE TO KEEP THE SAUCES WARM.

EQUIPMENT

RUBBER SPATULA MEASURING CUPS MEASURING SPOONS LINE INSERT PAN WITH LID
MIXING BOWL WIRE WHIP SQUIRT BOTTLE

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	ASIAN BBQ SAUCE BANH MI BI	ID#:	HSC - 34
SHELF LIFE:	4 DAYS	DATE ISSUED:	4/11/2012
		PORTIONS:	2 oz
	YIELD:	5.5 - cup / 1.3 - l	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	22 - 2 oz	

ONION YELLOW	12 oz / 340 g		
rough chop, pureed			
OIL OLIVE PURE	1/4 cup		
OIL SESAME DARK	2 TBL		
GINGER FRESH	2 oz / 57 g		
SAUCE HOISIN	1 1/2 cup		
KETCHUP VOL PAK POUCH	2 cup		
SAUCE SOY	1/2 cup		
VINEGAR RICE WINE	1/2 cup		
SPICE CHINESE FIVE SPICE	1 tsp		
SPICE SALT KOSHER	2 tsp		

PREPARATION

In a food processor with an "S" blade attachment. Puree the onions and ginger. Scrape down the sides with a spatula. Reserve. In a sauce or saute pan over medium heat place the oils. Heat until the oils lightly smoke. Add the onions and ginger and saute for 3 minutes. Use a wire whip to incorporate.

NOTE: DO NOT CARAMELIZE ONION AND GINGER WHEN SAUTEING.

STEP 2 Add remaining ingredients and with a wire whip stir to incorporate. bring to slow simmer for 10 minutes.

STEP 3 Remove from heat. Transfer into a plastic container and place into an ice bath to cool completely. Once cooled, place into a plastic line insert pan. Cover with lid, label, date, initial and day dot. Store under 40Â°F/5Â°C refrigeration.

NOTE: PLASTIC SQUIRT BOTTLES CAN BE HELD ON THE LINE IN AN INSERT PAN WITH WATER IN A BAIN MARIE TO KEEP THE SAUCES WARM.

EQUIPMENT

FOOD PROCESSOR	MEASURING CUPS	MEASURING SPOONS	SAUCE PAN
WIRE WHIP	PLASTIC CONTAINER WITH LID	LINE INSERT PAN WITH LID	SPATULA
FUNNEL	SQUIRT BOTTLE		

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	QUESO SAUCE (FOR NACHOS)	ID#:	HSC - 35
SHELF LIFE:	4 DAYS	DATE ISSUED:	4/11/2012
		PORTIONS:	8 oz
	YIELD:	4.5 - lb / 2 - Kilog	9 - lb / 4.08 - Kilog
			18 - lb / 8.2 - Kilog
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	7 - 8 oz	14 - 8 oz
			28 - 8 oz

CHEESE MIXED SHREDDED	1 lb + 4 oz / 567 g	2 lb + 8 oz / 1.13 Kilog	5 lb / 2.27 Kilog
CHEESE AMERICAN YELLOW SLICED diced, 1/2"	1 lb + 4 oz / 567 g	2 lb + 8 oz / 1.13 Kilog	5 lb / 2.27 Kilog
CREAM HEAVY WHIPPING	1 qt / 946 ml	2 qt / 1.89 l	1 gal / 3.79 l
PEPPER JALAPENO CANNED canned, drained, pureed	1 TBL	2 TBL	1/4 cup

PREPARATION

- STEP 1 In a large seal bag or 6" 1/3 pan lined with a scorch bag, place all of the ingredient in bag or pan. Seal the bag or place a solid lid on top of the third pan. . Label, date, initial and day dot. Store under 40Â°F/5Â°C refrigeration.
- STEP 2 To heat place bag or the 1/3 pan in 190Â°F/88Â°C hot water bath in a steamer or double boiler. Heat for 20 minutes. Remove bag and shake until ingredients are blended. If using a 1/3 pan remove lid whisk until blended and replace the lid.
- STEP 3 Replace back in the heat source and heat an additional 20 minutes. Repeat the shake or whisk to evenly blend sauce. Place the bagged sauce into a 1/3 pan with a scorch bag for service.

NOTE: THE QUESO CAN BE HELD ON THE LINE FOR 6 HOURS UNDER MEDIUM HEAT.

NOTE: THE QUESO CAN BE MADE AND THEN PLACED INTO MICROLITES OR MICROWAVE CONTAINERS AND CHILLED. QUESO CAN BE MICROWAVED TO ORDER. MICROWAVE FOR 30 TO 40 SECONDS. HEAT ONLY ENOUGH QUESO SAUCE TO BE USED DURING VOLUME PERIODS. USE THE MICROLITES DURING SLOW PERIODS. LEFTOVER QUESO SAUCE NEEDS TO BE COOLED THEN PLACED INTO MICROLITES AND USED FIRST THE NEXT DAY.

EQUIPMENT

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	CAROLINA MUSTARD BBQ SAUCE	ID#:	HSC - 36
SHELF LIFE:	5 DAYS	DATE ISSUED:	3/21/2012
		PORTIONS:	2 oz

	YIELD:	2 - qt / 1.9 - l	4 - qt / 3.79 - l	
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	32 - 2 oz	64 - 2 oz	

MUSTARD YELLOW GAL	1 1/2 qt / 1.42 l	3 qt / 2.84 l	
MUSTARD GULDENS GAL	1 1/2 cup	3 cup	
SUGAR BROWN DARK	1 lb + 8 oz / 680 g	3 lb / 1.36 Kilog	
VINEGAR CIDER APPLE	2 cup	1 qt / 946 ml	
SPICE SALMON MAGIC	3/4 cup	1 1/2 cup	
SPICE SALMON MAGIC	1 TBL	2 TBL	
SPICE PEPPER CAYENNE	1 TBL	2 TBL	
SPICE SALT KOSHER	1 TBL	2 TBL	

PREPARATION

STEP 1 Place all ingredients into a stainless steel bowl. Mix with a wire whip until all ingredients are smooth and fully incorporated. Use spatula to scrape down the sides.

STEP 2 Using a funnel, pour the sauce into plastic squirt bottles for service. Screw on the top and label. Place the remaining sauce into line insert pans with spatula. Cover with lids, label, date, initial and day dot. Store under 40Â°F/5Â°C refrigeration.

NOTE: PLASTIC SQUIRT BOTTLES CAN BE HELD ON THE LINE IN AN INSERT PAN WITH WATER IN A BAIN MARIE TO KEEP THE SAUCES WARM.

EQUIPMENT

MIXING BOWL	WIRE WHIP	RUBBER SPATULA	MEASURING CUPS
MEASURING SPOONS	LINE INSERT PAN WITH LID	SQUIRT BOTTLE	

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	FISH BATTER (EURO)	ID#:	LBATT - 01																																
SHELF LIFE:	3 SHIFTS	DATE ISSUED:	9/23/2011																																
		PORTIONS:	Ounce																																
	YIELD:	2 - lb / 907 - g																																	
	INGREDIENTS	MEASURE																																	
	PORTIONS PER BATCH	32 - oz / 907 - g																																	
<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 40%;">CORN STARCH</td> <td style="width: 20%;">3 cup</td> <td style="width: 20%;"></td> <td style="width: 20%;"></td> </tr> <tr> <td>FLOUR AP</td> <td>1 lb / 454 g</td> <td></td> <td></td> </tr> <tr> <td>SPICE PAPRIKA</td> <td>1/2 tsp</td> <td></td> <td></td> </tr> <tr> <td>SPICE ONION POWDER</td> <td>3 TBL</td> <td></td> <td></td> </tr> <tr> <td>SPICE GARLIC GRANULATED</td> <td>3 TBL</td> <td></td> <td></td> </tr> <tr> <td>SPICE PEPPER WHITE GROUND</td> <td>2 TBL</td> <td></td> <td></td> </tr> <tr> <td>SPICE SALT IODIZE TABLE</td> <td>2 TBL</td> <td></td> <td></td> </tr> <tr> <td>BEER DRAFT BUD</td> <td>1 qt / 946 ml</td> <td></td> <td></td> </tr> </table>				CORN STARCH	3 cup			FLOUR AP	1 lb / 454 g			SPICE PAPRIKA	1/2 tsp			SPICE ONION POWDER	3 TBL			SPICE GARLIC GRANULATED	3 TBL			SPICE PEPPER WHITE GROUND	2 TBL			SPICE SALT IODIZE TABLE	2 TBL			BEER DRAFT BUD	1 qt / 946 ml		
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BEER DRAFT BUD	1 qt / 946 ml																																		
PREPERATION																																			
STEP 1	Blend all dry ingredients together.																																		
STEP 2	Gently mix in the beer until batter is smooth but not aerated.																																		
STEP 3	Chill batter in refrigerator for 30 minutes. Place in line insert pan. Cover and transfer to line for service. Store under 40Â°F/5Â°C refrigerator. Label, date, initial, and day dot.																																		
EQUIPMENT																																			
	STAINLESS STEEL MIXING BOWL	WIRE WHIP	MEASURING CUPS																																
			MEASURING SPOONS																																
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9/23/2011 11:31:39 AM

2011 MENU LOCALIZATION
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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	TEMPURA BATTER	ID#:	LBATT - 03
SHELF LIFE:	2 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	Quart
	YIELD:	5 - qt / 4.7 - l	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	5 - qt / 4.73 - l	
<div style="display: flex; justify-content: space-between;"> <div style="width: 40%;"> <p>SODA CLUB SODA BOTTLE</p> <p>FLOUR AP</p> </div> <div style="width: 30%;"> <p>1 qt / 946 ml</p> <p>1 qt / 946 ml</p> </div> <div style="width: 30%; border-left: 1px solid black; border-right: 1px solid black;"></div> </div> <p style="text-align: center; margin-top: 10px;">Be sure to clarify butter prior to using in recipe.</p> <p style="text-align: center;">PREPARATION</p> <div style="display: flex;"> <div style="width: 15%;"> <p>STEP 1</p> <p>STEP 2</p> </div> <div style="width: 85%;"> <p>Place flour in a mixing bowl and whisk in club soda until smooth</p> <p>When fully mixed, use a spatula to place in a line insert pan with lid. Cover with lid, label, date, initial and and day dot. Store under 40Â°F/5Â°C refrigeration.</p> </div> </div> <p style="text-align: center; margin-top: 10px;">EQUIPMENT</p> <div style="display: flex; justify-content: space-between;"> <div style="width: 30%;"> <p>WIRE WHIP</p> <p>LINE INSERT PAN WITH LID</p> </div> <div style="width: 20%;"> <p>MEASURING CUPS</p> </div> <div style="width: 20%;"> <p>MEASURING SPOONS</p> </div> <div style="width: 30%;"> <p>SPATULA</p> </div> </div> <p style="margin-top: 10px;">INSURE THAT ALL THE WORK AREA, EQUIPMENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!</p>			

HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	LONDON BEER BATTER	ID#:	LBATT - 05																								
SHELF LIFE:		DATE ISSUED:	9/23/2011																								
		PORTIONS:	portion																								
	YIELD:	13.5 - oz / 399 - ml																									
	INGREDIENTS	MEASURE																									
	PORTIONS PER BATCH	10 - portion																									
	<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 45%;">FLOUR AP</td> <td style="width: 15%;">1 cup</td> <td style="width: 15%;"></td> <td style="width: 25%;"></td> </tr> <tr> <td>CORN STARCH</td> <td>3 TBL</td> <td></td> <td></td> </tr> <tr> <td>SPICE SALT SEA</td> <td>1/4 tsp</td> <td></td> <td></td> </tr> <tr> <td>SPICE PEPPER BLACK COARSE</td> <td>1/4 tsp</td> <td></td> <td></td> </tr> <tr> <td>GROUND</td> <td></td> <td></td> <td></td> </tr> <tr> <td>BEER BOTTLE LONDON PRIDE</td> <td>1 1/2 cup</td> <td></td> <td></td> </tr> </table>			FLOUR AP	1 cup			CORN STARCH	3 TBL			SPICE SALT SEA	1/4 tsp			SPICE PEPPER BLACK COARSE	1/4 tsp			GROUND				BEER BOTTLE LONDON PRIDE	1 1/2 cup		
FLOUR AP	1 cup																										
CORN STARCH	3 TBL																										
SPICE SALT SEA	1/4 tsp																										
SPICE PEPPER BLACK COARSE	1/4 tsp																										
GROUND																											
BEER BOTTLE LONDON PRIDE	1 1/2 cup																										
	PREPARATION																										
STEP 1	Combine the dry ingredients together in a large mixing bowl																										
STEP 2	Slowly add the ale using a wire whip.																										
	NOTE: DO NOT OVER MIX THE BATTER																										
STEP 3	Place into a line insert pan. Cover with lid, label, date, initial and day dot. Store under 40°F/5°C refrigeration or transfer to line for service.																										
	EQUIPMENT																										
	WIRE WHIP	MIXING BOWL	MEASURING SPOONS																								
			MEASURING CUPS																								
INSURE THAT ALL THE WORK AREA, EQUIPMENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!																											

HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	CREME BRULEE PIE		ID#:	LBKRY - 05
SHELF LIFE:	3 DAYS		DATE ISSUED:	9/23/2011
			PORTIONS:	Cup
	YIELD:	1 - pie	3 - pie	5 - pie
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	3 - cup / 710 - ml	9 - cup / 2.13 - l	15 - cup / 3.55 - l
	CREAM HEAVY WHIPPING	1 2/3 cup	1 1/4 qt / 1.18 l	2 qt / 1.96 l
	CORN STARCH	3 TBL	1/2 cup	1 cup
	MILK CONDENSED CAN	1 can	3 can	5 can
	EGG YOLKS	3 Each	9 Each	15 Each
	BUTTER UNSALTED	1 TBL	3 TBL	1/3 cup
	EXTRACT VANILLA	1 TBL	3 TBL	1/3 cup
	PIE SHELL 9"	1 shell	3 shell	5 shell
	SUGAR GRANULATED	1/4 cup	3/4 cup	1 1/4 cup
PREPARATION				
STEP 1	In an appropriate sized sauce pan over medium low heat, heat heavy cream and add corn starch. Use a wire whip and stir until the corn starch is completely dissolved into the cream.			
STEP 2	Add condensed milk and egg yolks and mix until fully incorporated. Let cook until mixture thickens and starts to bubble.			
	Remove from heat. Add butter and vanilla and stir with wire whip to fully incorporate.			
STEP 4	Using the tines of a fork, poke holes on the sides and bottom of the pie crust. Pour 6 cup of the mixture into pie shell. Use spatula to remove remaining mixture into the pie shell.			
STEP 6	Place under 40Â°F/5Â°C refrigeration to cool for a minimum of 2 hours. Once chilled, evenly cover the pie with 1/4 cup of granulated sugar for each pie. Cover with plastic wrap. Label, date, initial and day dot. Store under 40Â°F/5Â°C refrigeration.			
EQUIPMENT				
	HOBART MIXER W/PADDLE AND BALLOON ATTACHMENTS	SPATULA	PLASTIC WRAP	SAUCE POT
	MEASURING SPOONS	MEASURING CUPS		
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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	PAR BAKED PIE SHELLS	ID#:	LBKRY - 10
SHELF LIFE:	FRESH DAILY	DATE ISSUED:	9/23/2011
		PORTIONS:	shell
	YIELD:	1 - shell	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	1 - shell	

PIE SHELL 9"
thawed

1 Each

PREPARATION

- STEP 1 Thaw pie shells individually (not stacked) at room temperature until completely thawed before placing in the oven.
- STEP 2 Using the tines of a fork, lightly perforate the pie shell bottom and sides to prevent it from rising during the baking process. Place the pie shells on a sheet pan. Place sheeted pie shells in a pre-heated convection oven at 325°F/165°C with the fan on low for 18-20 minutes until set and the shell is a light golden brown. Remove from the oven and let cool to room temperature before using.

EQUIPMENT

FORK

SHEET PANS

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	CARIBBEAN RUM CAKE		ID#:	LBKRY - 11
SHELF LIFE:	3 DAYS		DATE ISSUED:	9/23/2011
			PORTIONS:	cake
	YIELD:	7.5 - cup / 1.8 - l	22.5 - cup / 5.32 - l	37.5 - cup / 8.9 - l
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	1 - cake	3 - cake	5 - cake
	SPRAY PAN RELEASE	1 as needed	3 as needed	5 as needed
	NUT WALNUT CHOPPED	1/2 cup	1 1/2 cup	2 1/2 cup
	FLOUR BAKERS	2 cup	1 1/2 qt / 1.42 l	2 1/2 qt / 2.37 l
	SUGAR GRANULATED	1 1/2 cup	1 1/4 qt / 1.07 l	2 qt / 1.77 l
	BAKING POWDER	4 tsp	1/4 cup	1/2 cup
	SPICE SALT IODIZE TABLE	1 tsp	1 TBL	5 tsp
	BUTTER UNSALTED	1/2 cup	1 1/2 cup	2 1/2 cup
	OIL SALAD	3 TBL	1/2 cup	1 cup
	PUDDING VANILLA MIX	3 1/2 oz / 99 g	10 1/2 oz / 298 g	1 lb + 1 1/2 oz / 496 g
	MILK	1/2 cup	1 1/2 cup	2 1/2 cup
	OIL SALAD	1/2 cup	1 1/2 cup	2 1/2 cup
	RUM BACARDI SELECT	1/3 cup	1 cup	1 2/3 cup
	EXTRACT VANILLA	2 tsp	2 TBL	10 tsp
	EGGS	4 Each	12 Each	20 Each
	NUT WALNUT CHOPPED	1/2 cup	1 1/2 cup	2 1/2 cup
PREPARATION				
STEP 1	Using a 12 cup non-stick bundt pan, spray bottom, sides and center with food release spray. Evenly sprinkle the walnuts over the bottom of the pan.			
STEP 2	Using a Hobart mixer with a balloon attachment on medium speed add cake flour, sugar, baking powder, salt, butter cubes and vegetable oil. Mix for 3 minutes or until the mixture is a pebble like texture.			
STEP 3	While mixer is running, add pudding mix, milk, oil, rum, vanilla, eggs and walnuts. Mix for another 2 to 3 minutes. Stop mixer and scrape down the sides and bottom with a spatula. Mix for another 2 to 3 minutes or until mixture is smooth.			
	NOTE: ADD EGGS ONE AT A TIME			
STEP 4	Bake cake at 325°F/165°C for 55 minutes. Test doneness of cake by poking a toothpick into cake and it comes out clean. Place cake on wire rack to cool. Using a long toothpick poke enough holes throughout the cake so the cake will absorb the rum glaze. Reserve for the rum glaze.			
EQUIPMENT				
	HOBART MIXER W/PADDLE AND BALLOON ATTACHMENTS SPATULA MEASURING CUPS MEASURING SPOONS			
	NON-STICK BUNDT PAN			
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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	FLATBREAD	ID#:	LBKRY - 11.1
SHELF LIFE:	2 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	Each
	YIELD:	24 - Each	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	24 - Each	

LMISC - 20 DOUGH PIZZA 7" 24 Each
OIL FOR FLATBREAD 1 cup

PREPARATION

- STEP 1 Remove 24 sheeted pizza dough pieces from the freezer
- STEP 2 Brush each side of the dough with 1 tsp of the flatbread oil and place six -6 on a sheet tray that is lined with parchment paper.
- STEP 3 Cover the dough with another piece of parchment and repeat step 2 until you have all of the dough oiled and layered. Do not stack more than four(4) on top of each other.
- STEP 4 Wrap the sheet tray with the prepped pizza dough with plastic wrap and let defrost overnight in the refrigerator. ****OR**** At room temp for 2 hours.
- STEP 5 Form each dough into a 14in x 5in (35cm x 13cm) rectangle by gently picking up the dough with both hands with your fingers spread out to approx 5 inches (13cm).
- STEP 6 Gently pull your hands apart. Stretching the dough out to 14 inches (35cm) Then place immediately onto a parchment lined sheet tray. Once the dough is on the sheet tray use your fingers to shape the dough into a 14in x 5in (35cm x 13cm) rectangle. It should not be a "perfect" rectangle. You should be able to fit four(4) flatbreads on a sheet tray.
- STEP 7 Using either a dough "docker" or two forks pierce tiny holes into the flatbread evenly over the entire surface.
- STEP 8 Bake the flatbreads in a 375Â°F / 190Â°C convection oven for 8-10 minutes or until they are golden brown and semi-crispy.
- STEP 9 Remove from the oven and let cool at room temperature for 20 minutes
- STEP 10 Place the cooled flatbreads in a bag, label, date, initial and day dot. Store at room temperature for two day use or in the freezer for use later. Do not refrigerate. This will dry out the flatbreads.

EQUIPMENT

SHEET TRAYS

PASTRY BAGS

TONGS

FORK

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	CARIBBEAN RUM CAKE TOPPING	ID#:	LBKRY - 11.2
SHELF LIFE:	FRESH DAILY	DATE ISSUED:	9/23/2011
		PORTIONS:	cake
	YIELD:	2 - cup / 473 - ml	4 - cup / 946 - ml
	8 - cup / 1.9 - l		
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	1 - cake	2 - cake
	4 - cake		
<u>LBKRY - 11.1</u>	CHEESE CREAM	8 oz / 227 g	1 lb / 454 g
	CARIBBEAN RUM CAKE GLAZE	1/2 cup	1 cup
			2 lb / 907 g
			2 cup
PREPARATION			
STEP 1	Using a Hobart mixer with the paddle attachment, add the softened cream cheese into the mixing bowl. Mix until cream cheese is smooth. Add the rum glaze and mix until both ingredients are fully incorporated.		
STEP 2	Using a spatula place into a line insert pan. Cover with lid, label, date, initial and day dot. Place under 40°F/5°C refrigeration.		
EQUIPMENT			
	HOBART MIXER W/PADDLE AND BALLOON ATTACHMENTS		SPATULA LINE INSERT PAN WITH LID
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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	PEACH COBBLER FILLING	ID#:	LBKRY - 26
SHELF LIFE:	1 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	batch
	YIELD:	1 - hotel pan	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	1 - batch	

CREAM SOUR	2 lb + 8 oz / 1.13 Kilog
EGGS	3 Each
SUGAR GRANULATED	3 cup
EXTRACT VANILLA	2 TBL
SPICE SALT KOSHER	5 tsp
PEACHES	5 lb / 2.27 Kilog
cut 1/4" slices	

PREPARATION

- STEP 1 Whisk sour cream and eggs in large bowl.
- STEP 2 Add remaining dry ingredients and whisk until well blended.
- STEP 3 Cut peaches in half from top to bottom and core out the center portion containing seeds and redish center. Slice the peach halves into 1/4 slices and place into the sour cream batter. Gently fold the peach slices into the sour cream batter untill all of the slices are separated and coated.

NOTE: BE SURE TO USE A SAFETY GLOVE WHEN CUTTING PEACHES.

- STEP 4 Pour 1 qt/.9l of the filling into the prepared hotel pans.

EQUIPMENT

STAINLESS STEEL MIXING BOWL	WIRE WHIP	MEASURING CUPS	MEASURING SPOONS
HOTEL PAN			

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	PEACH COBBLER	ID#:	LBKRY - 26.1
SHELF LIFE:	4 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	batch
	YIELD:	1 - hotel pan	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	1 - batch	

<u>LBKRY - 26</u>	DOUGH COBBLER CRUST	2 Sheet
<u>LBKRY -</u>	PEACH COBBLER FILLING	1 batch
<u>26.2</u>	PEACH COBBLER TOPPING	1 batch

PREPARATION

- STEP 1 Spray hotel pan with pan release, coating sides and bottom well.
- STEP 2 Place 1 1/2 sheets of cobbler dough in the bottom of a 4" full hotel pan (approximate inside dimensions - 18 1/2 in x 11 in (47cmx28cm). If using scratch dough recipe, roll out with rolling pin, making sure the bottom of the pan is fully covered. If rolling pin does not fit, a clean, smooth small cylinder maybe used instead.
- STEP 3 Using the tines of a dinner fork, or dough docker, poke holes in the dough to prevent the dough from rising during baking.
- STEP 4 **NOTE: IF USING PRE-MADE SHEETS, GO TO STEP 5**
Place parchemnt paper completely over the scratch dough and use dried beans to weigh down the dough. Evenly fill the pan 1/2 inch of beans. Bake 350Â°F/177Â°C convection oven, on low fan for 10 minutes. (This procedure is known as a blind baking the dough.) When done, remove pan from oven. Remove beans from parchment paper.
- STEP 5 Pour cobbler filling into full 2" hotel pan and distribute ingredients evenly.
- STEP 6 Place full hotel pan in preheated 350Â°F/177Â°C convection oven on low fan for 30 minutes.
- STEP 7 Remove full hotel pan from convection oven and sprinkle cobbler topping evenly over the filling.
- STEP 8 Return full hotel pan into 350Â°F/177Â°C convection oven for an additional 15 minutes. Remove and allow product to cool and setup prior to cutting

NOTE: CUT INTO 20 PORTIONS PER FULL 2" HOTEL PAN. CUT FOUR 2 3/4 /7CM PIECES ALONG THE SHORT SIDE AND FIVE 3 3/4 /9.5CM PIECES ALONG THE LONG SIDE.

EQUIPMENT

FORK ROLLING PIN HOTEL PAN PARCHMENT PAPER

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	PEACH COBBLER TOPPING	ID#:	LBKRY - 26.2																												
SHELF LIFE:	1 DAYS	DATE ISSUED:	9/23/2011																												
		PORTIONS:	batch																												
	YIELD:	1 - hotel pan																													
	INGREDIENTS	MEASURE																													
	PORTIONS PER BATCH	1 - batch																													
	<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 40%;">BUTTER UNSALTED</td> <td style="width: 20%;">12 oz / 340 g</td> <td style="width: 20%;"></td> <td style="width: 20%;"></td> </tr> <tr> <td>FLOUR AP</td> <td>2 1/2 cup</td> <td></td> <td></td> </tr> <tr> <td>SUGAR BROWN DARK</td> <td>1 cup</td> <td></td> <td></td> </tr> <tr> <td>SUGAR GRANULATED</td> <td>1 cup</td> <td></td> <td></td> </tr> <tr> <td>SPICE CINNAMON GROUND</td> <td>3 TBL</td> <td></td> <td></td> </tr> <tr> <td>SPICE SALT IODIZE TABLE</td> <td>1/2 tsp</td> <td></td> <td></td> </tr> <tr> <td>NUT WALNUT CHOPPED</td> <td>8 oz / 227 g</td> <td></td> <td></td> </tr> </table>			BUTTER UNSALTED	12 oz / 340 g			FLOUR AP	2 1/2 cup			SUGAR BROWN DARK	1 cup			SUGAR GRANULATED	1 cup			SPICE CINNAMON GROUND	3 TBL			SPICE SALT IODIZE TABLE	1/2 tsp			NUT WALNUT CHOPPED	8 oz / 227 g		
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SPICE SALT IODIZE TABLE	1/2 tsp																														
NUT WALNUT CHOPPED	8 oz / 227 g																														
	PREPARATION																														
STEP 1	Cut cold butter into cubes. Pulse in food processor with flour until mixture becomes crumbly. Finely chop walnuts using the robo coupe with the pulse function.																														
	NOTE: DO NOT OVER MIX																														
STEP 2	Place flour mixture in a container and add remaining ingredients. Toss mixture until all ingredients are combined. Reserve for finishing peach cobbler.																														
	EQUIPMENT																														
	ROBOT COUPE	CONTAINER WITH LID	MEASURING SPOONS MEASURING CUPS																												
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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	PEACH PUREE	ID#:	LBKRY - 26.3
SHELF LIFE:	3 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	Quart
	YIELD:	1 - qt / 946 - ml	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	1 - qt / 946 - ml	

BKRY - 19

PEACH TIDBIT IQF	1 lb / 454 g		
SIMPLE SYRUP	2 cup		

PREPARATION

STEP 1 Place ingredients in blender and blend until smooth. For lager batches utilize Bermixer and a lexan.
STEP 2 Place into line insert pans, cover with lids, label, date, initial and day dot. Store under 40Â°F/5Â°C refrigeration.

EQUIPMENT

MEASURING CUPS	BLENDER	LEXAN	LINE INSERT PAN WITH LID
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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	FLATBREAD FOCCACIA STYLE	ID#:	LBKRY - 27.1
SHELF LIFE:		DATE ISSUED:	9/23/2011
		PORTIONS:	Each
	YIELD:	16 - Each	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	16 - Each	

LMISC - 20

DOUGH PIZZA 7" 16 Each
OIL FOR FLATBREAD 2/3 cup
CHEESE PARMESAN SHREDDED 1 cup

PREPARATION

- STEP 1 Remove 24 sheeted pizza dough pieces from the freezer
- STEP 1 Brush each side of the dough with 1 tsp of the flatbread oil and place four -4 on on a sheet tray that is lined with parchment paper. See Diag Cover the dough with another iece of parchment and place on a rack.
- STEP 3 Proof the dough at room temp for 1 1/2 - 2 hours until it has risen to 1/4"/6.5mm. thick and is approx 7 1/2"/19 cm in diameter.
- STEP 4 Place clean food handling gloves onto your clean hands and gently poke dimples into the entire surface of the dough rounds. The dimples should be about 1/2"/13 mm apart Do not push hard enough to go through the dough
- STEP 5 Sprinkle 1 TBL of shredded parmesan cheese onto each dough round. Try to get all of the cheese on the dough and none on the sheet tray.
- STEP 6 Bake the flatbreads in a 375Â°F/190Â°C convection oven for 8-10 minutes or until light golden brown but not dried out.
- STEP 7 Remove from the oven and let cool at room temperature for 20 minutes
- STEP 8 Place the cooled flatbreads in a bag, label, date, initial and day dot. Store at room temperature for two day use or in the freezer for use later. Do not refrigerate. This will dry out the flatbreads.

EQUIPMENT

SHEET TRAYS PASTRY BRUSH SHEET TRAY RACK MEASURING SPOONS
FOOD HANDLING GLOVES

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	OVAL FLATBREAD PREP	ID#:	LBKRY - 27.2
SHELF LIFE:	2 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	Each
	YIELD:	12 - Each	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	12 - Each	

BREAD FLAT	12 Each		
OIL OLIVE PURE	1/2 cup		

PREPARATION

STEP 1 Preheat the convection oven on low fan speed to 350°F/177°C

STEP 2 Prep three sheet pans with a parchment liner.

STEP 3 Using a pastry brush, brush each side of each crust with 1 tsp of olive oil, place four per sheet pan.

STEP 4 Place in oven for 8 minutes or until crisp and light brown. Remove and cool at room temperature.

STEP 5 Once cool place, wrap with plastic wrap. Place in a 6" third pan soldier style on long end. Store at room temperature.

NOTE: HANDLE SOMEWHAT GENTLY AFTER BAKING AS THEY ARE SOMEWHAT FRAGILE.

EQUIPMENT

SHEET PANS	PARCHMENT PAPER	PASTRY BRUSH	LINE INSERT PAN
PLASTIC WRAP			

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	APPLE STREUDEL (COOKING)	ID#:	LBKRY - 28																																																																
SHELF LIFE:	4 DAYS	DATE ISSUED:	9/23/2011																																																																
		PORTIONS: Each																																																																	
		YIELD:	1 - portion																																																																
INGREDIENTS		MEASURE																																																																	
PORTIONS PER BATCH		12 - Each																																																																	
<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 40%;">DRIED CRANBERRIES</td> <td style="width: 20%;">1/2 cup</td> <td style="width: 20%;"></td> <td style="width: 20%;"></td> </tr> <tr> <td>RUM BACARDI DARK GOLD</td> <td>1 TBL</td> <td></td> <td></td> </tr> <tr> <td>SUGAR GRANULATED</td> <td>1/3 cup</td> <td></td> <td></td> </tr> <tr> <td>CREAM SOUR</td> <td>1/4 cup</td> <td></td> <td></td> </tr> <tr> <td>NUT WALNUT CHOPPED</td> <td>1/4 cup</td> <td></td> <td></td> </tr> <tr> <td>CRUMB GRAHAM CRACKER</td> <td>1/4 cup</td> <td></td> <td></td> </tr> <tr> <td>SPICE CINNAMON GROUND</td> <td>1 TBL</td> <td></td> <td></td> </tr> <tr> <td>EGGS</td> <td>2 cup</td> <td></td> <td></td> </tr> <tr> <td>whole</td> <td></td> <td></td> <td></td> </tr> <tr> <td>CHIP CHOCOLATE SEMI SWEET</td> <td>1/2 cup</td> <td></td> <td></td> </tr> <tr> <td>APPLES GRANNY SMITH</td> <td>5 tsp</td> <td></td> <td></td> </tr> <tr> <td>Peeled, seeded.</td> <td></td> <td></td> <td></td> </tr> <tr> <td>JUICE LEMON FRESH</td> <td>5 tsp</td> <td></td> <td></td> </tr> <tr> <td>EGG YOLKS</td> <td>1 TBL</td> <td></td> <td></td> </tr> <tr> <td>MILK</td> <td>3 TBL</td> <td></td> <td></td> </tr> <tr> <td>PASTRY PUFF</td> <td>2 Each</td> <td></td> <td></td> </tr> </table>				DRIED CRANBERRIES	1/2 cup			RUM BACARDI DARK GOLD	1 TBL			SUGAR GRANULATED	1/3 cup			CREAM SOUR	1/4 cup			NUT WALNUT CHOPPED	1/4 cup			CRUMB GRAHAM CRACKER	1/4 cup			SPICE CINNAMON GROUND	1 TBL			EGGS	2 cup			whole				CHIP CHOCOLATE SEMI SWEET	1/2 cup			APPLES GRANNY SMITH	5 tsp			Peeled, seeded.				JUICE LEMON FRESH	5 tsp			EGG YOLKS	1 TBL			MILK	3 TBL			PASTRY PUFF	2 Each		
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PREPARATION																																																																			
STEP 1	Marinate craisins with rum for 30 minutes. After marinating put the craisins in a colander to drain the rum from the craisins.																																																																		
STEP 2	Combine the next 7 ingredients including drained craisins in a stainless mixing bowl and mix untill fully incorporated. Cover the bowl with plastic wrap. Place under refrigeration untill the apples are peeled and seeded.																																																																		
STEP 3	Cut apples in 4 pieces lengthwise (from top to bottom). Cut each piece in 1/4" slices. In a stainless bowl put lemon juice over apples and mix untill the slices are covered with juice.																																																																		
NOTE: BE SURE USING SAFETY GLOVES WHEN CUTTING APPLES.																																																																			
STEP 4	Put apple slices and ingredients from Step 2 together and mix untill fully incorporated.																																																																		
STEP 5	In a small mixing bowl combine egg yolk and milk.																																																																		
STEP 6	Put puff pastry on a cleaned surface and put half of the apple mix on each layer. Wrap puff pastry and build a roll, close both ends. The strudel should have a size of 49 cm in length and 9cm in width.																																																																		
STEP 7	Use a brush and cover the studel with the egg yolk and milk																																																																		
STEP 8	Place parchment paper in a hotel pan, place both studel on top of paper bake in a pre-heated oven 392Â°F/200Â°C on low fan for 20 minutes. Remove and allow product to cool and setup prior to cutting.																																																																		
NOTE: CUT 2CM ON BOTH ENDS OF THE STRUDEL TO REMOVE ENDS WITH NO FILLING.																																																																			
NOTE: CUT EACH STRUDEL IN 6 PORTIONS 7.5 COM ALONG THE LONG SIDE.																																																																			
STEP 9	Portion strudel in day bag. Place bags in a sheet pan. Label, date, initial the sheet pan. Store under 40Â°F/5Â°C refrigeration.																																																																		
EQUIPMENT																																																																			
	MIXING BOWL	SPATULA	KNIFE CUTTING BOARD																																																																
	PLASTIC WRAP	PARCHMENT PAPER																																																																	
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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	TEXAS PECAN PIE		ID#:	LBKRY - 29																																				
SHELF LIFE:	4 DAYS		DATE ISSUED:	9/23/2011																																				
			PORTIONS:	5 slice																																				
	YIELD:	1 - Each																																						
	INGREDIENTS	MEASURE																																						
	PORTIONS PER BATCH	1 - 5 slice																																						
	<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 40%;">PIE SHELL 9"</td> <td style="width: 20%;">1 shell</td> <td style="width: 20%;"></td> <td style="width: 20%;"></td> </tr> <tr> <td>NUT PECAN CHOPPED</td> <td>1 cup</td> <td></td> <td></td> </tr> <tr> <td>1/4" to 3/8"</td> <td></td> <td></td> <td></td> </tr> <tr> <td>BUTTER UNSALTED</td> <td>1/4 cup</td> <td></td> <td></td> </tr> <tr> <td>SUGAR BROWN DARK</td> <td>1/3 cup</td> <td></td> <td></td> </tr> <tr> <td>FLOUR AP</td> <td>1 1/2 tsp</td> <td></td> <td></td> </tr> <tr> <td>SYRUP CORN BLUE</td> <td>1 1/4 cup</td> <td></td> <td></td> </tr> <tr> <td>EGGS</td> <td>4 Each</td> <td></td> <td></td> </tr> <tr> <td>EXTRACT VANILLA</td> <td>1 1/4 tsp</td> <td></td> <td></td> </tr> </table>				PIE SHELL 9"	1 shell			NUT PECAN CHOPPED	1 cup			1/4" to 3/8"				BUTTER UNSALTED	1/4 cup			SUGAR BROWN DARK	1/3 cup			FLOUR AP	1 1/2 tsp			SYRUP CORN BLUE	1 1/4 cup			EGGS	4 Each			EXTRACT VANILLA	1 1/4 tsp		
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	PREPARATION																																							
STEP 1	Place pie shell on table and perforate with fork. Evenly spread pecan pieces in shell and set aside. Melt butter in a clean saute pan under low heat. Reserve.																																							
	NOTE: BE SURE NOT TO BURN BUTTER. IT JUST NEEDS TO BE WARM AND MELTED.																																							
STEP 2	In a clean stainless steel bowl, combine sugar, flour, corn syrup, egg and vanilla. Temper melted butter and stir into sugar mixture and incorporate well. Slowly pour mixture into shell.																																							
STEP 3	Bake at 375°F/191°C for 35-45 minutes or until center of pie is slightly puffed and golden brown. Remove from oven and let cool at room temperature. Once cooler, using a 6 cut pie cutter, cut the pie into 6 equal pieces. Wrap with plastic wrap. Label, date, initial, and day dot. Store at room temperature.																																							
	EQUIPMENT																																							
	PIE CUTTER	STAINLESS STEEL MIXING BOWL	WHISK	HALF SHEET PANS																																				
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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	TIRAMISU (PREP OF)	ID#:	LBKRY - 30
SHELF LIFE:	3 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	Each
		YIELD:	1 - hotel pan
		INGREDIENTS	MEASURE
		PORTIONS PER BATCH	15 - Each

BEV - 08

EGGS	8 Each
SUGAR GRANULATED	5 1/2 oz / 156 g
CHEESE MARSCAPONE	2 lb + 4 oz / 1.02 Kilog
EGG WHITES	8 whites
SPICE SALT IODIZE TABLE	1/4 tsp
RECIPE SERVICE ESPRESSO	3 cup
SAVOIARDI BISCUITS	1 lb + 8 oz / 680 g
COCOA BAKERS	1/4 cup
SUGAR CONFECTIONERS	2 TBL
CHIP CHOCOLATE SEMI SWEET	1/2 cup

PREPARATION

- STEP 1 Separate the egg yolks and whites. Reserve the egg whites. Wisk egg yolk and sugar in a bowl until smooth about 5 minutes.
- STEP 2 Place the Mascarpone cheese in a hobart mixer with the paddle attachment on low speed for 5 minutes. Be sure to scrape down the sides thoroughly with rubber spatula.
- STEP 3 With the mixer running on low speed, add the egg yolk and sugar mixture and run about 4 minutes. Be sure to scrape down the sides thoroughly with rubber spatula. Remove from the mixer and place into a large mixing bowl big enough to mix in the egg whites.
- STEP 4 Wisk egg whites, with a pinch of salt, until they become little peaks. Wisk in the egg white into the mascarpone mixture until fully incorporated. Divide the mixture in half. Reserve.
- STEP 5 Add 2 tbl of water in the coffee espresso and stir to incorporate. Place the espresso mixture into a 1/3 pan. Dip one side of each of the 36 biscuits into the espresso mixture. Place the dipped biscuits into a 2" hotel pan into 3 rows of 12 covering the bottom of the pan.
- NOTE: THE BISCUITS MUST BE DIPPED BUT NOT SOGGY. PLACE THE BISCUITS VERTICALLY ACROSS THE LONG SIDE OF THE PAN IN 3 ROWS OF 12 BISCUITS.**
- STEP 6 With a spatula and half of mascarpone mix, cover completely the biscuits and smooth out.
- STEP 7 Dip the remaining 36 biscuits and place on top of the mascarpone mixture in the same manner.
- STEP 8 Using a spatula and the other half of mascarpone mix, cover completely the biscuits and smooth out.
- STEP 9 Using a spatua, with the rest of mascarpone mix, cover completely the biscuits.
- STEP 10 Using a dredge can, completely cover the topping with the cocoa powder.
- STEP 11 Cover with plastic wrap, label, date, initial and day dot. Store under 40Â°F/5Â°C refrigeration.
- NOTE: THE DESSERT NEEDS TO BE REFRIGERATED FOR 8 HOURS TO SET PROPERLY BEOFRE SERVICE.**
- STEP 11 Once the dessert is set, using a dredge can, evenly sprinkle the suger over the dessert.
- STEP 12 Evenly sprinkle the grated chocolate over the dessert.
- STEP 13 Cut the dessert into 15 equal prtions (3 3/4"/9.5 cm X 3 1/2"/8.0 cm)
- STEP 14 Place into a portion boat, cover with plastic wrap, label, date, initial, and day dot. Store under 40Â°F/5Â°C refrigeration.

EQUIPMENT

MEASURING CUPS	MEASURING SPOONS	STAINLESS STEEL MIXING BOWL	WIRE WHIP
HOBART MIXER W/PADDLE AND BALLOON ATTACHMENTS	SPATULA	2" HALF HOTEL PAN	1/3 PAN WITH LID
PORTION BOATS			

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	YORKSHIRE PUDDING	ID#:	LBKRY - 31
SHELF LIFE:		DATE ISSUED:	9/23/2011
		PORTIONS:	portion
	YIELD:	12 - Each	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	6 - portion	

EGGS	6 Each
MILK	2 cup
FLOUR AP	8 oz / 227 g
SPICE SALT IODIZE TABLE	1/4 tsp
SPICE PEPPER BLACK GROUND	1/4 tsp
OIL SALAD	1 cup

PREPARATION

- STEP 1 Mix the milk with the eggs in a stainless steel bowl with a wire whip
- STEP 2 Add the flour slowly then add the seasoning. Mix until fully incorporated.
- STEP 3 In a 12 hole Yorkshire pudding tin put the salad oil (it should be 4-5 mm deep) Put tray in hot oven 425°F/220°C until oil starts to smoke.
- STEP 4 Remove tray from oven then quickly pour in the batter so the holes are nearly full.
- STEP 5 Put back in the oven and cook until they have risen, then lower the temperature to 300°F/150°C to set and dry out slightly. Remove from oven and let cool.
- STEP 6 Once cooled, place into a line insert and cover with a lid. Store under 40°F/5°C refrigeration.

EQUIPMENT

WIRE WHIP STAINLESS STEEL MIXING BOWL MEASURING CUPS MEASURING SPOONS
LINE INSERT PAN WITH LID 12 HOLE PUDDING TINS

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	BLUE CHEESE BUTTER	ID#:	LBUTT - 03
SHELF LIFE:	7 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	Pound
	YIELD:	1 - lb / 454 - g	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	1 - lb / 454 - g	
	BUTTER UNSALTED softened	8 oz / 227 g	
	CHEESE BLUE CRUMBLES	8 oz / 227 g	
	PREPARATION		
STEP 1	In a stainless steel mixing bowl, mix softened butter and blue cheese crumbles with a wire whip until both ingredients are fully incorporated.		
STEP 2	Transfer into line insert pans with spatula. Cover with lid, label, date, initial and day dot. Store under 40°F/5°C refrigeration.		
	EQUIPMENT		
	STAINLESS STEEL MIXING BOWL	WIRE WHIP SPATULA LINE INSERT PAN WITH LID	
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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	HAZELNUT BUTTER	ID#:	LBUTT - 04
SHELF LIFE:	7 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	Pound
	YIELD:	7 - lb / 3.2 - Kilog	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	7 - lb / 3.18 - Kilog	

NUT HAZEL (SHELLED)	2 lb + 8 oz / 1.13 Kilog		
BUTTER UNSALTED	5 lb / 2.27 Kilog		

PREPARATION

- STEP 1 Toast shelled hazelnuts in 350°F/177°C oven for approximately 8-10 minutes or until skins appear dry. Remove from oven and allow to cool completely.
- STEP 2 Remove nut skins by rolling between hands; discard skins. Place nuts into a clean food processor and grind to powder consistency.
- STEP 3 Whip softened butter in mixer with wire whip attachment on speed #3 for approximately 10 minutes. Butter will turn slightly white.
- STEP 4 Add the nut powder and continue to mix for 3 minutes on speed #2. Scrape sides and bottom of mixing bowl with rubber spatula. Continue to mix on speed #2 until butter is consistent in texture and color.
- NOTE: BUTTER MUST HAVE SHAVING CREAM CONSISTENCY**
- STEP 5 Using a spatula, transfer into a line insert pan and cover with lid. Label, date, initial and day dot. Store under 40°F/5°C refrigeration.

EQUIPMENT

SCALE	FOOD PROCESSOR WITH 'S' BLADE ATTACHMENT	SPATULA	LINE INSERT PAN WITH LID
CAMBRO	HOBART MIXER		

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	FETA CHEESE MIXTURE	ID#:	LCSC - 04
SHELF LIFE:	4 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	portion
	YIELD:	4 - cup / 946 - ml	8 - cup / 1.89 - l
	16 - cup / 3.8 - l		
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	16 - portion	32 - portion
	64 - portion		
<u>SOP - 22.1</u>	CHEESE FETA	2 cup	1 qt / 946 ml
	CAPERS	1/2 cup	2 qt / 1.89 l
	OLIVE BLACK SLICED	1 cup	2 cup
	RED ONION (SMALL DICE)	1 cup	2 cup
	PEPPER PEPPEROCINI	1 cup	2 cup
	OIL OLIVE PURE	1 cup	2 cup
		1/2 cup	1 cup
PREPARATION			
STEP 1	Place all ingredients in mixing bowl. Using a kitchen spoon, mix until all ingredients are fully incorporated. Use kitchen spoon to break up any large pieces of the feta cheese.		
STEP 2	Place into line insert pans with kitchen spoon. Cover, label, date, initial, and day dot. Store under 40Â°F / 5Â°C refrigeration.		
	STAINLESS STEEL MIXING BOWL	MEASURING CUPS	KITCHEN SPOON
			LINE INSERT PAN WITH LID
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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	ITALIAN PICO DE GALLO	ID#:	LCSC - 05.1
SHELF LIFE:	1 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	1/4 cup
	YIELD:	6 - cup / 1.4 - l	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	24 - 1/4 cup	

CSC - 05

LSOP - 65

PICO DE GALLO	1 1/2 qt / 1.42 l		
SPICE SALT GARLIC	2 tsp		
BASIL CHIFFONADE	1/4 cup		

PREPARATION

STEP 1 Place all ingredients in a stainless mixing bowl, gently blend in until all ingredients are well evenly blended.
STEP 2 Store in a plastic line insert pan with a drain insert. Cover with lid, label, date, initial and day dot. Store under 40°F/5°C refrigeration.

NOTE: USE FRESH PICO MADE THAT DAY AS THIS IS ALSO A 1 DAY SHELF LIFE ITEM.

EQUIPMENT

MEASURING CUPS	MEASURING SPOONS	MIXING BOWL	RUBBER SPATULA
LINE INSERT PAN WITH LID			

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	MAPLE MUSTARD	ID#:	LCSC - 06
SHELF LIFE:	7 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	2 TBL
	YIELD:	3 - cup / 710 - ml	6 - cup / 1.42 - l
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	24 - 2 TBL	48 - 2 TBL
	SYRUP MAPLE FLAVOR	1 1/2 cup	3 cup
	MUSTARD DIJON	1 1/2 cup	3 cup
	SUGAR BROWN DARK	1/2 cup	1 cup
	PREPARATION		
STEP 1	Add all ingredients into a stainless steel bowl. Using a wire whip, mix until all ingredients are fully incorporated and smooth.		
STEP 2	Place into line insert pans with spatula. Cover with lid. Label, date, initial and day dot. Place under 40°F/5°C refrigeration.		
	NOTE: REFRIGERATE MUSTARD FOR A MINIMUM OF 2 HOURS TO ALLOW IT TO SET UP.		
	EQUIPMENT		
	STAINLESS STEEL MIXING BOWL	SPATULA	MEASURING CUPS
			LINE INSERT PAN WITH LID
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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	TZATZIKI SAUCE	ID#:	LCSC - 09
SHELF LIFE:	4 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	4 TBL
	YIELD:	1 - qt / 946 - ml	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	16 - 4 TBL	

LSOP - 56	CUCUMBERS	1 lb / 454 g
	PLAIN YOGURT (DRAINING OF)	2 lb / 907 g
	CREAM SOUR	1/4 cup
	JUICE LEMON FRESH	2 TBL
	VINEGAR WHITE WINE	1 TBL
	HERB DILL FRESH	1 TBL
	GARLIC IN OIL	1 1/2 tsp
	SPICE SALT KOSHER	2 tsp
	SPICE PEPPER BLACK GROUND	1/2 tsp

PREPARATION

STEP 1 Using a box grater with the large blades, grate the cucumber into a stainless steel bowl with a colander inside to drain the water from the cucumber. Once the cucumber is completely grated, using gloved hands squeeze the excess liquid from the cucumber. Discard the liquid and place the drained grated cucumber back into the bowl.

NOTE: BE SURE TO USE SAFETY GLOVE WHEN GRATING THE CUCUMBER

STEP 2 Add the yogurt using a spatula and the remaining ingredients to the grated cucumber. Using a wire whip to mix until all ingredients are fully incorporated.

STEP 3 Using a spatula, place into line insert pans and cover with lid. Label, date, initial and day dot. Store under 40°F/5°C refrigeration.

EQUIPMENT

BOX GRATER	STAINLESS STEEL MIXING BOWL	MEASURING CUPS	MEASURING SPOONS
SPATULA	LINE INSERT PAN WITH LID	SAFETY GLOVE	KITCHEN GLOVES

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ITEM:	SALSA BRAVA	ID#:	LCSC - 100
SHELF LIFE:		DATE ISSUED:	9/23/2011
		PORTIONS:	2 oz/59 ml
	YIELD:	5 - cup / 1.2 - l	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	20 - 2 oz/59 ml	

CSC - 01

MAYONNAISE LIGHT 1 qt / 946 ml
BUFFALO WING SAUCE 1 cup

PREPARATION

STEP 1 place mayo and wing sauce in a clean mixing bowl , incorporate completely with a wire whip
STEP 2 Place into a line insert pan with a lid.
STEP 3 cover , label , date , day dot , and place under 40F/5C refrigeration

EQUIPMENT

SPATULA MEASURING CUPS WIRE WHIP MIXING BOWL
CONTAINER WITH LID

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	LIME MAYONNAISE	ID#:	LCSC - 12
SHELF LIFE:		DATE ISSUED:	9/23/2011
		PORTIONS:	Cup
	YIELD:	2 - cup / 473 - ml	4 - cup / 946 - ml
	8 - cup / 1.9 - l		
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	2 - cup / 473 - ml	4 - cup / 946 - ml
	8 - cup / 1.89 - l		
	MAYONNAISE KITCHEN HEAVY DUTY	2 cup	1 qt / 946 ml
	LIME	2 TBL	1/4 cup
	JUICE LIME FRESH	1/4 cup	1/2 cup
	SPICE SALT IODIZE TABLE	1/2 tsp	1 tsp
	SPICE PEPPER WHITE GROUND	1/4 tsp	1/2 tsp
			2 qt / 1.89 l
			1/2 cup
			1 cup
			2 tsp
			1 tsp
	PREPARATION		
STEP 1	Place all ingredients in a stainless steel bowl. Mix together using a wire whip. Using a spatula, place into a line insert pan. Cover with lid, label, date, initial, and day dot. Store under 40Â°F/5Â°C refrigeration.		
	EQUIPMENT		
INSURE THAT ALL THE WORK AREA, EQUIPMENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!			

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	MAPLE MUSTARD GLAZE	ID#:	LCSC - 13
SHELF LIFE:	7 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	Cup

	YIELD:	9 - cup / 2.1 - l	18 - cup / 4.26 - l	
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	9 - cup / 2.13 - l	18 - cup / 4.26 - l	

SYRUP MAPLE FLAVOR	1 qt / 946 ml	2 qt / 1.89 l	
Maple 3 percent to 5 percent			
BUTTER UNSALTED	1 lb / 454 g	2 lb / 907 g	
1" cubes, softened to room temp			
MUSTARD DIJON	1 1/2 cup	3 cup	
SUGAR BROWN DARK	3/4 cup	1 1/2 cup	
JUICE ORANGE	3/4 cup	1 1/2 cup	
VINEGAR CIDER APPLE	1/2 cup	1 cup	
SAUCE WORCESTERSHIRE GAL	2 TBL	1/4 cup	
SPICE PEPPER WHITE GROUND	1 TBL	2 TBL	
FRESH GINGERROOT (GRATING)	2 tsp	4 tsp	

SOP - 46

PREPERATION

STEP 1 Place ingredients in a heavy sauce pan and place over medium heat. Stir with a wire whip until fully incorporated. Bring up to 160°F/74°C but do not bring to a boil. Stir one more time to be sure the sauce and butter is fully incorporated. Refer to SOP - 23 for proper bagging, chilling and reheating procedures.

NOTE: DO NOT LET THE SAUCE COME TO A BOIL

EQUIPMENT

HEAVY SAUCE PAN	WIRE WHIP	STORAGE CONTAINER WITH LID	MEASURING CUPS
MEASURING SPOONS	BAG SEALER WITH BAGS	LINE INSERT PAN WITH LID	

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	WASABI TARTAR SAUCE		ID#:	LCSC - 14.1
SHELF LIFE:		DATE ISSUED:	9/23/2011	
		PORTIONS:	2 TBL	
	YIELD:	2.5 - cup / 591 - ml	5 - cup / 1.18 - l	10 - cup / 2.4 - l
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	20 - 2 TBL	40 - 2 TBL	80 - 2 TBL
<u>SOP - 22.15</u> <u>SOP - 19</u>	MAYONNAISE KITCHEN HEAVY DUTY	2 cup	1 qt / 946 ml	2 qt / 1.89 l
	RELISH SWEET GREEN	1/3 cup	3/4 cup	1 1/2 cup
	YELLOW ONION (SMALL DICE)	2 TBL	1/4 cup	1/2 cup
	CHOPPED PARSLEY	1 1/2 tsp	1 TBL	2 TBL
	SAUCE WORCESTERSHIRE GAL	3/4 tsp	1 1/2 tsp	1 TBL
	JUICE LEMON FRESH	3/4 tsp	1 1/2 tsp	1 TBL
	SPICE PEPPER WHITE GROUND	1/4 tsp	1/2 tsp	1 tsp
	PASTE WASABI	1/4 cup	1/2 cup	1 cup
PREPARATION				
STEP 1	Place all ingredients in a suitable stainless mixing bowl. with a wire whip mix until fully incorporated.			
STEP 2	Place into line insert pans. Use a spatula to remove all of the sauce from the bowl. Cover with lids, label, date, initial and day dot. Store under 40Â°F/5Â°C			
EQUIPMENT				
	STAINLESS STEEL MIXING BOWL	RUBBER SPATULA	MEASURING CUPS	MEASURING SPOONS
	WIRE WHIP	LINE INSERT PAN WITH LID		
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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	JIM BEAM SAUCE	ID#:	LCSC - 15
SHELF LIFE:	4 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	Fluid Oz
	YIELD:	6 - qt / 5.7 - l	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	192 - oz / 5.68 - l	

LHSC - 12

JIM BEAM SAUCE REDUCTION 1 1/4 qt / 1.18 l

SEAS - 02

WATER 1 1/4 cup

JIM BEAM SPICE 1/2 cup

SPICE PEPPER BLACK COARSE 2 TBL

GROUND

HSC - 02

HICKORY BBQ SAUCE 1 gal / 3.79 l

PREPARATION

STEP 1 Add BBQ sauce and again, make sure to incorporate completely. Cover, label, date, initial, and day dot. Store under 40Â°F/5Â°C refrigeration.

STEP 2 Place in a suitable size storage container. Using a wire whip, incorporate completely.

LEXAN

WIRE WHIP

LINE INSERT PAN WITH LID

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	CRAB CAKE FILLING SAUCE	ID#:	LCSC - 18
SHELF LIFE:	4 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	Cup
YIELD:		5.3 - cup / 1.2 - l	10.5 - cup / 2.48 - l
		42 - cup / 9.9 - l	
INGREDIENTS		MEASURE	
PORTIONS PER BATCH		5.25 - cup / 1.24 - l	10.5 - cup / 2.48 - l
		42 - cup / 9.94 - l	

SEAS - 21
SEAS - 21
SEAS - 19

MAYONNAISE KITCHEN HEAVY DUTY	3 cup	1 1/2 qt / 1.42 l	1 1/2 gal / 5.68 l
EGGS	1 3/4 cup	3 1/2 cup	3 1/2 qt / 3.31 l
MUSTARD DIJON	1/2 cup	1 cup	1 qt / 946 ml
SPICE SEASONING OLD BAY	1 TBL	2 TBL	1/2 cup
SPICE SEASONING OLD BAY	1 tsp	2 tsp	8 tsp
SAUCE WORCESTERSHIRE GAL	1 TBL	2 TBL	1/2 cup
SPICE SEASON SALT LAWRY'S	2 tsp	4 tsp	1/3 cup

PREPERATION

- STEP 1 Place all ingredients in a clean, sanitary stainless steel mixing bowl and combine well with wire whip until fully incorporated.
- STEP 2 Using a spatula, place into a storage container. Cover with lid, label, date, initial and day dot. Store under 40°F/5°C.

EQUIPMENT

STAINLESS STEEL MIXING BOWL	WIRE WHIP	LEXAN WITH LID	MEASURING CUPS
MEASURING SPOONS	RUBBER SPATULA		

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	BROILING OIL FOR VEGETABLES	ID#:	LCSC - 19												
SHELF LIFE:		DATE ISSUED:	9/23/2011												
		PORTIONS:	4oz												
	YIELD:	1 - gal / 3.8 - l													
	INGREDIENTS	MEASURE													
	PORTIONS PER BATCH	4 - 4oz													
	<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 45%;">OIL SALAD</td> <td style="width: 15%;">1 gal / 3.79 l</td> <td style="width: 15%;"></td> <td style="width: 25%;"></td> </tr> <tr> <td>SPICE MONTREAL SEASONING</td> <td>1 lb / 454 g</td> <td></td> <td></td> </tr> <tr> <td>CHICKEN</td> <td></td> <td></td> <td></td> </tr> </table>			OIL SALAD	1 gal / 3.79 l			SPICE MONTREAL SEASONING	1 lb / 454 g			CHICKEN			
OIL SALAD	1 gal / 3.79 l														
SPICE MONTREAL SEASONING	1 lb / 454 g														
CHICKEN															
	PREPARATION														
STEP 1	Place salad oil and seasoning into a lexan. Mix with a bermixer until fully incorporated.														
STEP 2	Place into a line insert pan and cover with lid. Label, initial and day dot. Store at room temperature.														
	NOTE: USE 4OZ/119ML OF BROILING OIL PER LB/454G OF VEGETABLES														
	EQUIPMENT														
	LINE INSERT PAN WITH LID	BERMIXER	LEXAN												
INSURE THAT ALL THE WORK AREA, EQUIPMENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!															

HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	JERK RUB MARINADE	ID#:	LCSC - 22
SHELF LIFE:		DATE ISSUED:	9/23/2011
		PORTIONS:	Fluid Oz
	YIELD:	48 - oz / 1.4 - l	96 - oz / 2.84 - l
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	48 - oz / 1.42 - l	96 - oz / 2.84 - l

ONION GREEN	1 lb / 454 g	2 lb / 907 g
SPICE THYME WHOLE	1/2 cup	1 cup
GINGER FRESH	3 1/2 oz / 99 g	7 oz / 198 g
JUICE LIME FRESH	1/2 cup	1 cup
OIL SALAD	1/4 cup	1/2 cup
SPICE PEPPER BLACK GROUND	2 TBL	1/4 cup
SPICE CORRIANDER	2 TBL	1/4 cup
SPICE SALT KOSHER	1 1/2 tsp	1 TBL
SPICE ALLSPICE	1 1/2 tsp	1 TBL
SPICE NUTMEG	2 tsp	4 tsp
SPICE CINNAMON GROUND	2 tsp	4 tsp
GARLIC FRESH	1 TBL	2 TBL
SPICE BAY LEAVES	6 leaf	12 leaf
PEPPER SCOTCH BONNET/HABANERO	3 oz / 85 g	6 oz / 170 g
OIL SALAD	2 cup	1 qt / 946 ml
WATER	2 cup	1 qt / 946 ml

PREPARATION

- STEP 1 Place all ingredients from first section into a food processor with an 'S' blade. Process mixture until a thick paste forms, scraping side of processor.
- STEP 2 Pour paste into a stainless steel mixing bowl. Add vegetable oil and water from second section of ingredients. Using a wire whip, mix until all ingredients are fully incorporated.
- STEP 3 Place into a line insert pan. Cover, label, date, initial and day dot. Store under 40°F/5°C refrigeration.

EQUIPMENT

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	APPLE MANGO CHUTNEY	ID#:	LCSC - 23
SHELF LIFE:	5 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	#30 scoop
	YIELD:	4 - cup / 946 - ml	8 - cup / 1.89 - l
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	32 - #30 scoop	64 - #30 scoop

<u>SOP - 22.15</u>	APPLES GRANNY SMITH	2 lb / 907 g	4 lb / 1.81 Kilog
	MANGO TIDBIT IQF	1 lb / 454 g	2 lb / 907 g
	YELLOW ONION (SMALL DICE)	3 cup	1 1/2 qt / 1.42 l
	SUGAR BROWN DARK	2 cup	1 qt / 946 ml
	DRIED CRANBERRIES	2 cup	1 qt / 946 ml
	VINEGAR CIDER APPLE	1/2 cup	1 cup
<u>SOP - 46</u>	GARLIC IN OIL	3 TBL	1/3 cup
	FRESH GINGERROOT (GRATING)	2 TBL	1/4 cup
	SPICE CUMIN GROUND	1 TBL	2 TBL
	SPICE CURRY POWDER	1 1/2 tsp	1 TBL
	SPICE PEPPER WHITE GROUND	1 tsp	2 tsp
	SPICE SALT IODIZE TABLE	1 tsp	2 tsp
	SPICE PEPPER RED FLAKES CRUSHED	1/2 tsp	1 tsp

PREPERATION

- STEP 1 Place all ingredients in a suitable heavy sauce pan and palce over medium-high heat. Bring ingredients to a full boil, turn heat down to just a slow simmer. Partially cover pan with a half sheet pan and cook for 40 to 45 minutes. Be sure to sitr chutney every 10 minutes to achieve an evenly cooked product.
- STEP 2 Fruit shoudl be fully cooked, approximately 40 to 45 minutes. The liquid will be cooked down by approximately 50 percent when finished. Refer to SOP - 23 for proper bagging, chilling and reheating procedures.

EQUIPMENT

HEAVY SAUCE PAN	FRENCH KNIFE	CUTTING BOARD	MEASURING CUPS
MEASURING SPOONS	STORAGE CONTAINER WITH LID	SCALE	KITCHEN SPOON
BAG SEALER WITH BAGS	LINE INSERT PAN WITH LID		

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	LIME GINGER SAUCE (SCRATCH)	ID#:	LCSC - 25
SHELF LIFE:	7 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	2 cup
	YIELD:	4.5 - 2 cup	9 - 2 cup
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	4.5 - 2 cup	9 - 2 cup

SUGAR BROWN DARK	8 oz / 227 g	1 lb / 454 g
SAUCE SOY	1 qt / 946 ml	2 qt / 1.89 l
SAUCE WORCESTERSHIRE GAL	1/2 cup	1 cup
SPICE PEPPER RED FLAKES CRUSHED	2 tsp	4 tsp
OIL SESAME DARK	1/2 cup	1 cup
JUICE LIME FRESH	2 cup	1 qt / 946 ml
SPICE GINGER GROUND	2 TBL	1/4 cup
CORN STARCH	3/4 cup	1 1/2 cup
WATER	2 cup	1 qt / 946 ml

PREPARATION

- STEP 1 Place the first set of ingredients into a sauce pot and bring to a boil over high heat.
- STEP 2 Mix water and corn starch together in a separate container. Make sure there are no lumps. Whisk the boiling ingredients while you add the water and cornstarch mixture. Return the mixture to a boil and then remove it from heat immediately. Let stand for 5 minutes.
- STEP 3 Strain Mixture through a strainer.

Cooling Procedures

1. Fill out labels with the product name, day & date of production.
2. Combine equal parts cold water and ice to create an ice bath large enough for the amount of product to be cooled.
3. Place 16 cups of product into large heat seal bag or 6 cups of product into small heat bags or suitable container.
4. Seal the bag approximately 4in / 10cm from the opening. Place label inside sealed bag and seal again above the label to keep dry and legible.
5. Place each bag or container into the ice bath and record the time in a cooling log.
6. At two hours, verify that the temperature is 70°F/21°C or less and record. Place an instant read thermometer between two bags that are on top of each other. Shake each bag or stir contents of containers to establish an even product temperature
7. Every two hours, check the temperature and record.
8. 8) During cooling process, add ice to ice bath as needed to maintain temperature of 40°F/5°C or less.
9. Once the product has reached 40°F/5°C or less (four hours additional maximum). Place in cooler and rotate using FIFO. (First In First Out)

- STEP 4 Place in proper containers. Use a spatula to scrape all the sauce into container. Cover with lid, label, date, initial, and day dot. Place under 40°F / 5°C refrigeration, or transfer to line insert pan for service.

EQUIPMENT

MEASURING CUPS	MEASURING SPOONS	SAUCE POT	WIRE WHIP
STRAINER	BAG SEALER WITH BAGS	CONTAINER WITH LID	

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:		PESTO SAUCE		ID#: LCSC - 27	
SHELF LIFE:		5 DAYS		DATE ISSUED: 9/23/2011	
				PORTIONS: 1/4 cup	
		YIELD:	2 - qt / 1.9 - l	4 - qt / 3.79 - l	
		INGREDIENTS	MEASURE		
		PORTIONS PER BATCH	32 - 1/4 cup	64 - 1/4 cup	
		HERB BASIL FRESH fresh, washed, no stems	1 lb / 454 g	2 lb / 907 g	
		SPICE SALT KOSHER	2 TBL	1/4 cup	
		OIL OLIVE PURE	2 1/2 cup	1 1/4 qt / 1.18 l	
		NUT PINE	1 cup	2 cup	
		CHEESE PARMESAN SHREDDED	1 cup	2 cup	
PREPARATION					
STEP 1	Place the basil, salt, olive oil, pine nuts and cheese in a food processor with an 'S' blade attachment. Pulse until all ingredients are fully incorporated and smooth.				
STEP 2	Using a spatula, place into line insert pans and cover with lids. Label, date, initial and day dot. Store under 40Â°F/5Â°C refrigeration.				
EQUIPMENT					
FOOD PROCESSOR WITH 'S' BLADE ATTACHMENT		MEASURING CUPS	MEASURING SPOONS	RUBBER SPATULA	
LINE INSERT PAN WITH LID					
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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	HORSERADISH CREAM	ID#:	LCSC - 30
SHELF LIFE:	3 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	2 oz
	YIELD:	7 - cup / 1.7 - l	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	28 - 2 oz	

CREAM HEAVY WHIPPING	1 qt / 946 ml
SPICE SALT KOSHER	1 TBL
SPICE PEPPER WHITE GROUND	1 tsp
HORSERADISH	1 qt / 946 ml

PREPARATION

- STEP 1 Place the heavy cream into a pot and place over medium high heat. Add the salt and pepper to the heavy cream.
- STEP 2 Bring the heavy cream to a boil then lower the heat and let the cream simmer until it has reduced by one qter (1/4).
- STEP 3 Remove the reduced cream from the heat and pour into a large mixing bowl. Add the prepared horseradish to it and whisk them together until they are thoroughly combined.

Cooling Procedures

1. Fill out labels with the product name, day & date of production.
2. Combine equal parts cold water and ice to create an ice bath large enough for the amount of product to be cooled.
3. Place 16 cups of product into large heat seal bag or 6 cups of product into small heat bags or suitable container.
4. Seal the bag approximately 4in / 10cm from the opening. Place label inside sealed bag and seal again above the label to keep dry and legible.
5. Place each bag or container into the ice bath and record the time in a cooling log.
6. At two hours, verify that the temperature is 70°F/21°C or less and record. Place an instant read thermometer between two bags that are on top of each other. Shake each bag or stir contents of containers to establish an even product temperature
7. Every two hours, check the temperature and record.
8. 8) During cooling process, add ice to ice bath as needed to maintain temperature of 40°F/5°C or less.
9. Once the product has reached 40°F/5°C or less (four hours additional maximum). Place in cooler and rotate using FIFO. (First In First Out)

- STEP 5 Place cooled sauce into proper container. Use a spatula to scrape all of the sauce into containers. Cover with lid, label, initial, date, and day dot. Store under 40°F/5°C refrigeration.

EQUIPMENT

STOCK POT	WIRE WHIP	SPATULA	MEASURING SPOONS
MEASURING CUPS	CONTAINER WITH LID	MIXING BOWL	

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	DILLED HUMMUS	ID#:	LCSC - 31
SHELF LIFE:	4 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	#30 scoop
	YIELD:	7 - cup / 1.7 - l	14 - cup / 3.31 - l
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	19 - #30 scoop	38 - #30 scoop

BEAN GARBANZO CANNED	1 1/2 qt / 1.3 l	2 3/4 qt / 2.6 l
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NOTE: RESERVE LIQUID FROM BEANS TO INCORPORATE INTO RECIPE

RESERVED GARBANZO BEAN LIQUID	1/4 cup	1/2 cup
JUICE LEMON FRESH	1/4 cup + 2 TBL / 89 ml	3/4 cup / 177 ml
OIL OLIVE PURE	1/2 cup	1 cup
GARLIC IN OIL	1 TBL	2 TBL
SPICE SALT KOSHER	1 TBL	2 TBL
SPICE CUMIN GROUND	1/2 tsp	1 tsp
SPICE PEPPER WHITE GROUND	1/2 tsp	1 tsp
OIL SESAME DARK	1/2 tsp	1 tsp
SPICE DILL DRIED	1 TBL	2 TBL

PREPARATION

- STEP 1 Place the first nine ingredients into a food processor.
- STEP 2 Process the ingredients until smooth.
- STEP 3 Add the dill and process for another 10 seconds or so to evenly incorporate it.
- STEP 4 Place in proper container. Use a spatula to scrape all of the hummus into containers. Cover with lid, label, initial, date, and day dot. Store under 40Â°F / 5Â°C refrigeration.

NOTE: FOR SMALLER BATCH SIZE, PLACE BEANS AND RESERVED JUICE IN PROPER CONTAINER WITH LID. STORE UNDER 40Â°F/5Â°C REFRIGERATION FOR LATER USE

EQUIPMENT

FOOD PROCESSOR	SPATULA	CONTAINER WITH LID	MEASURING CUPS
MEASURING SPOONS			

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	VANILLA SAUCE	ID#:	LCSC - 33																				
SHELF LIFE:	3 DAYS	DATE ISSUED:	9/23/2011																				
		PORTIONS:	1/2 cup																				
	YIELD:	1 - qt / 946 - ml																					
	INGREDIENTS	MEASURE																					
	PORTIONS PER BATCH	8 - 1/2 cup																					
	<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 40%;">MILK</td> <td style="width: 20%;">2 cup</td> <td style="width: 20%;"></td> <td style="width: 20%;"></td> </tr> <tr> <td>CREAM HEAVY WHIPPING</td> <td>2 cup</td> <td></td> <td></td> </tr> <tr> <td>VANILLA BEAN</td> <td>2 Each</td> <td></td> <td></td> </tr> <tr> <td>SUGAR GRANULATED</td> <td>3 1/2 oz / 99 g</td> <td></td> <td></td> </tr> <tr> <td>EGG YOLKS</td> <td>7 Each</td> <td></td> <td></td> </tr> </table>			MILK	2 cup			CREAM HEAVY WHIPPING	2 cup			VANILLA BEAN	2 Each			SUGAR GRANULATED	3 1/2 oz / 99 g			EGG YOLKS	7 Each		
MILK	2 cup																						
CREAM HEAVY WHIPPING	2 cup																						
VANILLA BEAN	2 Each																						
SUGAR GRANULATED	3 1/2 oz / 99 g																						
EGG YOLKS	7 Each																						
	PREPARATION																						
STEP 1	Put milk, heavy cream in a suitable stock pot, remove vanilla pulp and put it into milk, add vanilla pod. Bring to a boil and cook for 10 minutes. Remove from oven.																						
STEP 2	Remove vanilla pod.																						
STEP 3	Place all ingredients except vanilla pod's in a double boiler over medium heat.																						
	NOTE: DO NOT HAVE WATER TOUCHING THE BOTTOM OF THE INSERT PAN.																						
	Using a wire whip, stir constantly. Check the temperature of the batter frequently. Slowly bring the batter to 194°F/90°C refrigeration until completely chilled.																						
STEP 4	Place into a line insert pan with lid. Label, date, initial and day dot. Store under 40°F/5°C refrigeration.																						
	EQUIPMENT																						
	STAINLESS STEEL MIXING BOWL	WIRE WHIP	STOCK POT SPATULA																				
	PARING KNIFE	LINE INSERT PAN WITH LID																					
INSURE THAT ALL THE WORK AREA, EQUIPMENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!																							

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	SMOKEY ALFREDO SAUCE	ID#:	LCSC - 34
SHELF LIFE:	4 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	#10 scoop

	YIELD:	18.5 - cup / 4.4 - l		
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	45.54 - #10 scoop		

MISC - 01

CREAM HEAVY WHIPPING	1 gal / 3.79 l
SPICE GARLIC POWDER	4 tsp
SPICE PEPPER WHITE GROUND	1 1/2 tsp
SPICE SALT KOSHER	1 tsp
BASE CHICKEN	2 TBL
SPICE NUTMEG	2 tsp
FLAVORING LIQUID SMOKE	1 TBL
SPICE PEPPER CAYENNE	1/4 tsp
CHEESE PARMESAN SHREDDED	3 cup
BLOND ROUX	5 oz / 142 g
JUICE LEMON FRESH	2 TBL / 30 ml

PREPARATION

- STEP 1 Place the heavy cream, spices, chicken base and seasoning in a large pot or steam keettle. Mix with a wire whip to blend well. Bring to a boil over medium high heat.
- STEP 2 Stir in the parmesan. Lower the heat to MED. stir until the cheese is completely melted.
- STEP 3 Add the room temperature roux and continue stirring until the roux is totally incorporated.
- STEP 4 Remove from heat and add the lemon juice. Whisk until completely incorporated.

Cooling Procedures

1. Fill out labels with the product name, day & date of production.
2. Combine equal parts cold water and ice to create an ice bath large enough for the amount of product to be cooled.
3. Place 16 cups of product into large heat seal bag or 6 cups of product into small heat bags or suitable container.
4. Seal the bag approximately 4in / 10cm from the opening. Place label inside sealed bag and seal again above the label to keep dry and legible.
5. Place each bag or container into the ice bath and record the time in a cooling log.
6. At two hours, verify that the temperature is 70°F/21°C or less and record. Place an instant read thermometer between two bags that are on top of each other. Shake each bag or stir contents of containers to establish an even product temperature
7. Every two hours, check the temperature and record.
8. 8) During cooling process, add ice to ice bath as needed to maintain temperature of 40°F/5°C or less.
9. Once the product has reached 40°F/5°C or less (four hours additional maximum). Place in cooler and rotate using FIFO. (First In First Out)

EQUIPMENT

STEAM KETTLE/STOCK POT

WIRE WHIP

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	CHILI N LIME SOUR CREAM	ID#:	LCSC - 35
SHELF LIFE:	5 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	Teaspoon

	YIELD:	14 - cup / 3.3 - l		
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	672 - tsp / 3.31 - l		

CREAM SOUR	5 lb / 2.27 Kilog		
CHILI N LIME SAUCE	1 qt / 946 ml		

PREPARATION

STEP 1 Combine all of the ingredientss and whisk them together.
STEP 2 Using a spatula, place into a line insert pan and cover with lid. Label, date, initial, and day dot. Store under 40Å°F/5Å°C refrigeration.

EQUIPMENT

MIXING BOWL	MEASURING CUPS	WIRE WHIP	LINE INSERT PAN WITH LID
SPATULA			

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	CHILI LIME SAUCE SCRATCH	ID#:	LCSC - 38																				
SHELF LIFE:	7 DAYS	DATE ISSUED:	9/23/2011																				
		PORTIONS:	Quart																				
	YIELD:	10 - cup / 2.4 - l																					
	INGREDIENTS	MEASURE																					
	PORTIONS PER BATCH	2.5 - qt / 2.37 - l																					
<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 40%;">BUTTER UNSALTED</td> <td style="width: 20%;">6 oz / 170 g</td> <td style="width: 20%;"></td> <td style="width: 20%;"></td> </tr> <tr> <td>SPICE CUMIN GROUND</td> <td>2 TBL / 14 g</td> <td></td> <td></td> </tr> <tr> <td>SPICE GARLIC POWDER</td> <td>2 TBL + 3/4 tsp / 21 g</td> <td></td> <td></td> </tr> <tr> <td>SAUCE HOT FRANKS GAL</td> <td>2 qt / 1.89 l</td> <td></td> <td></td> </tr> <tr> <td>JUICE LIME FRESH</td> <td>1 cup</td> <td></td> <td></td> </tr> </table>				BUTTER UNSALTED	6 oz / 170 g			SPICE CUMIN GROUND	2 TBL / 14 g			SPICE GARLIC POWDER	2 TBL + 3/4 tsp / 21 g			SAUCE HOT FRANKS GAL	2 qt / 1.89 l			JUICE LIME FRESH	1 cup		
BUTTER UNSALTED	6 oz / 170 g																						
SPICE CUMIN GROUND	2 TBL / 14 g																						
SPICE GARLIC POWDER	2 TBL + 3/4 tsp / 21 g																						
SAUCE HOT FRANKS GAL	2 qt / 1.89 l																						
JUICE LIME FRESH	1 cup																						
PREPARATION																							
STEP 1	Put the butter and the cumin in a sauce pot and completely melt over medium heat.																						
STEP 2	Place hot sauce, garlic powder and lime juice in a clean suitable size container. Using a bermixer, slowly incorporate melted butter and cumin until product is thoroughly mixed.																						
STEP 3	Place into a lexan and place into an ice bath to cool completely. Once cooled, place into line insert pan and cover with a lid. Label, date, initial, and day dot. Store under 40Â°F/5Â°C refrigeration.																						
EQUIPMENT																							
SAUCE POT	BERMIXER	LEXAN	MEASURING SPOONS																				
MEASURING CUPS	LINE INSERT PAN WITH LID																						
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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	OLIVE TAPENADE		ID#:LCSC - 39
SHELF LIFE:	4 DAYS		DATE ISSUED:9/23/2011
			PORTIONS:#30 scoop
	YIELD:	3.3 - cup / 781 - ml	6.6 - cup / 1.56 - l
			13.2 - cup / 3.1 - l
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	25 - #30 scoop	50 - #30 scoop
			100 - #30 scoop
SOP - 22.1	HERB PARSLEY FRESH	1 oz / 28 g	2 oz / 57 g
	OIL OLIVE PURE	3/4 cup	1 1/2 cup
	VINEGAR RED WINE	2 TBL / 30 ml	1/4 cup / 59 ml
	JUICE LEMON FRESH	2 TBL / 30 ml	1/4 cup / 59 ml
	RED ONION (SMALL DICE)	1 oz / 28 g	2 oz / 57 g
	OLIVE BLACK WHOLE	1 cup	2 cup
	OLIVE GREEN PIMENTO STUFFED	1 cup	2 cup
	GARLIC IN OIL	1 TBL	2 TBL
	fresh chopped		
	MUSTARD DIJON	5 tsp	3 TBL
	SPICE THYME WHOLE	1/2 tsp	1 tsp
	SPICE OREGANO LEAF	1/2 tsp	1 tsp
	SPICE SALT KOSHER	1/2 tsp	1 tsp
	SPICE PEPPER BLACK GROUND	1/2 tsp	1 tsp
PREPARATION			
STEP 1	Place all of the ingredients into a food processor in order.		
STEP 2	Pulse the food processor until the ingredients are uniformly chopped to a rough texture paste.		
NOTE: DO NOT OVER-PULSE MIXTURE TO A PUREED STATE			
STEP 3	Place in proper containers. Use a spatula to scrape all sauce into container. Cover with lid, label, date, initial, and day dot.		
Place under 40Â°F/5Â°C refrigeration, or transfer to line insert pan for service.			
EQUIPMENT			
FOOD PROCESSOR	MEASURING CUPS	MEASURING SPOONS	CONTAINER WITH LID
SPATULA			
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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	ASIAN WING SAUCE	ID#:	LCSC - 42
SHELF LIFE:	7 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	1 oz
	YIELD:	10 - cup / 2.4 - l	20 - cup / 4.73 - l
	30 - cup / 7.1 - l		
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	80 - 1 oz	160 - 1 oz
		240 - 1 oz	

CSC - 01.2
CSC - 25

TANGY BBQ	2 qt / 1.89 l	1 gal / 3.79 l	1 1/2 gal / 5.68 l
LIME GINGER SAUCE (SCRATCH)	2 cup	1 qt / 946 ml	1 1/2 qt / 1.42 l

PREPARATION

STEP 1 Place all ingredients in a suitable size container. Using a bermixer, thoroughly incorporate all ingredients. Approximately 1 minute.

STEP 2 Place in proper containers. Use a spatula to scrape all sauce into container. Cover with lid, label, date, initial, and day dot. Place under 40Å°F / 5Å°C refrigeration, or transfer to line insert pan for service.

EQUIPMENT

BERMIXER	CONTAINER WITH LID	LEXAN	SPATULA
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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	MOROCCAN WING SAUCE	ID#:	LCSC - 43
SHELF LIFE:	7 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	Fluid Oz
YIELD:		1 - 6.5 cup	2 - 6.5 cup
		4 - 6.5 cup	
INGREDIENTS		MEASURE	
PORTIONS PER BATCH		52 - oz / 1.54 - l	104 - oz / 3.08 - l
		208 - oz / 6.15 - l	

BUTTER UNSALTED	4 oz / 113 g	8 oz / 227 g	1 lb / 454 g
HONEY	2 cup	1 qt / 946 ml	2 qt / 1.89 l
TANDOORI SPICE MIX	1 cup	2 cup	1 qt / 946 ml
SAUCE HOT FRANKS GAL	2 1/2 cup	1 1/4 qt / 1.18 l	2 1/2 qt / 2.37 l
TANGY BBQ	1 1/2 cup	3 cup	1 1/2 qt / 1.42 l

LSEAS - 16

CSC - 01.2

PREPARATION

- STEP 1 Place cold butter, honey and tandoori spice in a suitably sized sauce pot. Slowly bring the ingredients to 150°F/75°C over medium high heat. Until butter is melted. Use a whisk while heating to ensure the spice does not clump on the bottom of the pot.
- STEP 2 Combine the hot sauce and tangy bbq in a container large enough to hold the entire recipe.

Cooling Procedures

1. Fill out labels with the product name, day & date of production.
2. Combine equal parts cold water and ice to create an ice bath large enough for the amount of product to be cooled.
3. Place 16 cups of product into large heat seal bag or 6 cups of product into small heat bags or suitable container.
4. Seal the bag approximately 4in / 10cm from the opening. Place label inside sealed bag and seal again above the label to keep dry and legible.
5. Place each bag or container into the ice bath and record the time in a cooling log.
6. At two hours, verify that the temperature is 70°F/21°C or less and record. Place an instant read thermometer between two bags that are on top of each other. Shake each bag or stir contents of containers to establish an even product temperature
7. Every two hours, check the temperature and record.
8. 8) During cooling process, add ice to ice bath as needed to maintain temperature of 40°F/5°C or less.
9. Once the product has reached 40°F/5°C or less (four hours additional maximum). Place in cooler and rotate using FIFO. (First In First Out)

- STEP 3 When the butter is completely melted, pour the honey and spice mixture into the hot sauce and tangy bbq mixture. Use a bermixer or immersion blender to combine the two. Continue to mix until thoroughly combined. Approximately 1 minute.

- STEP 4 Place in proper containers. Use a spatula to scrape all sauce into container. Cover with lid, label, date, initial, and day dot. Place under 40°F/5°C refrigeration, or transfer to line insert pan for service.

EQUIPMENT

STOCK POT	WIRE WHIP	MEASURING CUPS	MEASURING SPOONS
CONTAINER WITH LID	LEXAN		

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	GRILLED PINEAPPLE (DICED)	ID#:	LCSC - 46
SHELF LIFE:	2 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	x 1/3 cup
	YIELD:	7 - cup / 1.7 - l	14 - cup / 3.31 - l
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	21 - x 1/3 cup	42 - x 1/3 cup

PINEAPPLE GOLDENRIPE	2 Each	4 Each
OIL SALAD	1/4 cup / 59 ml	1/2 cup / 118 ml
SPICE CHILI POWDER	1 TBL	2 TBL

PREPARATION

- STEP 1 Cut the top and bottom off approximately 1/2in / 13mm from the bottom and the base of the green leaves.
- STEP 2 **NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING PINEAPPLES**
- STEP 2 Using a serrated knife remove the skin of the pineapple making sure that none of the sharp, brown prickly bits remain on the fruit.
- STEP 3 Stand the pineapple on its end, and from top to bottom, slice the pineapple into 1/2in / 13mm slices. Using a coring tool, cut out and discard the core. Combine salad oil and chili powder in a stainless mixing bowl and mix together well. Evenly coat the pineapple slices with the oil and chili powder.
- STEP 4 Place the pineapple slices on a clean hot grill. Turn the slices to form criss-cross grill marks on both sides.
- STEP 5 Remove the slices from the grill and place them in the walk-in to cool. Remove them from cooler, and cut the pineapple into 1/2 x 1/4 x 1/4 inch cubes. (13x6x6 mm)
- STEP 6 Place in line insert pans. Cover with lid, label, initial, date, day dot, and store under 40Â°F / 5Â°C refrigeration.

EQUIPMENT

CUTTING BOARD	SERRATED KNIFE	LARGE MIXING BOWL	LINE INSERT PAN WITH LID
MEASURING CUPS	MEASURING SPOONS	LATEX GLOVES	SAFETY GLOVE

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	MANGO PINEAPPLE SALSA		ID#:	LCSC - 55
SHELF LIFE:	2 DAYS		DATE ISSUED:	9/23/2011
			PORTIONS:	#30 scoop
	YIELD:	3.5 - cup / 828 - ml	7 - cup / 1.66 - l	14 - cup / 3.3 - l
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	28 - #30 scoop	56 - #30 scoop	112 - #30 scoop
<u>SOP - 41.2</u>	PINEAPPLE (DICED)	1 1/2 cup	3 cup	1 1/2 qt / 1.42 l
	MANGO TIDBIT IQF	1 1/2 cup	3 cup	1 1/2 qt / 1.42 l
<u>SOP - 22.1</u>	RED ONION (SMALL DICE)	1/2 cup	1 cup	2 cup
	PEPPER JALAPENO	3 TBL	1/3 cup	3/4 cup
	JUICE ORANGE	1/4 cup	1/2 cup	1 cup
	JUICE LIME FRESH	3 TBL	1/3 cup	3/4 cup
	SPICE SALT IODIZE TABLE	3/4 tsp	1 1/2 tsp	1 TBL
<u>SOP - 14.5</u>	DICED RED PEPPERS	1/4 cup	1/2 cup	1 cup
<u>SOP - 31</u>	CILANTRO (CHOPPED)	3 TBL	1/3 cup	3/4 cup
PREPARATION				
STEP 1	Place all ingredients into a stainless stell mixing bowl. Using a wire whip, mix until all ingredients are fully incorporated. Using a spatula place into a plastic line insert pan. Cover with lid. Label, date, initial and day dot. Store under 40Â°F/5Â°C refrigeration.			
NOTE: LET THE SALSA SET FOR TWO HOURS BEFORE SERVICE TO ALLOW THE CITRUS TO ACTIVATE THE FLAVORS.				
EQUIPMENT				
	STAINLESS STEEL MIXING BOWL	WIRE WHIP	RUBBER SPATULA	MEASURING CUPS
	MEASURING SPOONS	LINE INSERT PAN WITH LID		
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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	MANGO CITRUS SALSA	ID#:	LCSC - 58
SHELF LIFE:	2 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	Tablespoon
	YIELD:	3 - cup / 710 - ml	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	48 - TBL / 710 - ml	

<u>SOP - 31</u>	MANGO TIDBIT IQF	1 lb / 454 g		
<u>SOP - 14.5</u>	CILANTRO (CHOPPED)	2 TBL		
	DICED RED PEPPERS	1/4 cup		
<u>SOP - 13</u>	PEPPER JALAPENO	1 tsp		
	CHOPPED GREEN ONIONS	1/4 cup		
	JUICE LIME FRESH	1/4 cup		
	JUICE LEMON FRESH	1 TBL		
	JUICE ORANGE	1/4 cup		
<u>SOP - 40.1</u>	ORANGE SEGMENTS	2 oz / 57 g		

PREPARATION

STEP 1 Place all ingredients in a large stainless steel bowl or suitable size container. Fold well with a rubber spatula until all ingredients are fully incorporated. Cover bowl with plastic wrap or place lid on container. Store under 40Â°/5Â°C refrigeration for a minimum of 1 hour..

NOTE: MANGO MIXTURE MUST BE MARINATED FOR AT LEAST 1 HOUR. TO ALLOW FLAVORS TO BLOOM BEFORE TRANSFERRING TO LINE INSERT PANS FOR SERVICE.

STEP 2 Transfer mango mixture into line insert pans with drain inserts for service and cover with lid. Label, date, initial, and day dot. Store under 40Â°F/5Â°C refrigeration.

EQUIPMENT

STAINLESS STEEL MIXING BOWL	KITCHEN GLOVES	PLASTIC WRAP	RUBBER SPATULA
LINE INSERT PAN WITH LID	DRAIN PAN INSERT	MEASURING CUPS	MEASURING SPOONS

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	TOMATO DIPPING SAUCE		ID#:	LCSC - 59
SHELF LIFE:	3 DAYS		DATE ISSUED:	9/23/2011
			PORTIONS:	3 oz/89 ml
	YIELD:	1.5 - qt / 1.4 - l	3 - qt / 2.84 - l	6 - qt / 5.7 - l
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	16 - 3 oz/89 ml	32 - 3 oz/89 ml	64 - 3 oz/89 ml
SOP - 22.15	BUTTER UNSALTED	1/2 cup	1 cup	2 cup
	YELLOW ONION (SMALL DICE)	1 cup	2 cup	1 qt / 946 ml
	FLOUR AP	1 cup	2 cup	1 qt / 946 ml
	CHICKEN STOCK	2 1/2 cup	1 1/4 qt / 1.18 l	2 1/2 qt / 2.37 l
	CREAM HEAVY WHIPPING	1 cup	2 cup	1 qt / 946 ml
	TOMATO DICED CANNED	1 qt / 946 ml	2 qt / 1.89 l	1 gal / 3.79 l
	drained			
	CHEESE CREAM	12 oz / 340 g	1 lb + 8 oz / 680 g	3 lb / 1.36 Kilog
	room temperature			
	HERB BASIL FRESH	2 TBL	1/4 cup	1/2 cup
HSC - 01	chopped fine, 14"			
	SPICE SALT IODIZE TABLE	2 TBL	1/4 cup	1/2 cup
	SPICE PEPPER BLACK GROUND	1 TBL	2 TBL	1/4 cup
	PREPARATION			
	STEP 1	In a stainless steel stock pot over medium heat, melt butter. Add the onions and cook until soft.		
		NOTE: DO NOT BROWN THE ONIONS		
	STEP 2	Add the flour and mix with a wire whip to incorporate. Cook for three minutes.		
	STEP 3	Slowly add hot chicken stock and whisk to incorporate. Reduce heat to a simmer and cook for 5 minutes. add cream and diced tomato. Cook for 10 minutes		
	STEP 4	Add the heavy cream and diced tomatoes and stir to incorporate. Cook for 10 minutes		
	STEP 5	Add the remaining ingredients. Using a bermixer, mix until all ingredients are smooth. Remove from heat and pour into a container. Place into an ice bath to cool.		
STEP 6	Once cooled, pour sauce into a line insert pan. Use a spatula to scrape remaining sauce Cover with lid. label, date, initial and day dot. Place under 40Â°F/5Â°C refrigeration.			
	EQUIPMENT			
	STAINLESS STEEL SAUCE PAN OR KETTLE	MEASURING CUPS	MEASURING SPOONS	WIRE WHIP
	CONTAINER WITH LID	SPATULA	LINE INSERT PAN WITH LID	
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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	CHIPOTLE HONEY CREAM CHEESE		ID#:	LCSC - 61
SHELF LIFE:		DATE ISSUED:	9/23/2011	
		PORTIONS:	Tablespoon	
	YIELD:	2.5 - cup / 591 - ml	5 - cup / 1.18 - l	10 - cup / 2.4 - l
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	40 - TBL / 591 - ml	80 - TBL / 1.18 - l	160 - TBL / 2.37 - l
<u>SOP - 45</u>	CHEESE CREAM	1 lb / 454 g	2 lb / 907 g	4 lb / 1.81 Kilog
	softened, room temp			
	CHIPOTLE PEPPERS (PUREE)	1 TBL	2 TBL	1/4 cup
	HONEY	3 TBL	1/3 cup	3/4 cup
	JUICE LIME FRESH	1 TBL	2 TBL	1/4 cup
PREPARATION				
STEP 1	Place all ingredients into a Hobart mixing bowl. Using the paddle attachment mix on medium speed until all ingredients are fully incorporated. Use a spatula to scrape down the sides.			
STEP 2	Using a spatula, place mixture into a line insert pan. Cover with lid, label, date, initial and day dot. Store under 40Â°F/5Â°C refrigeration.			
EQUIPMENT				
	HOBART MIXER W/PADDLE AND BALLOON ATTACHMENTS	SPATULA	LINE INSERT PAN WITH LID	MEASURING CUPS
	MEASURING SPOONS			
INSURE THAT ALL THE WORK AREA, EQUIPMENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!				

HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	COLD MUSTARD SAUCE	ID#:	LCSC - 62
SHELF LIFE:	7 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	Gallon

	YIELD:	1 - gal / 3.8 - l		
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	1 - gal / 3.79 - l		

CREAM HEAVY WHIPPING	2 cup
MUSTARD GRAINED	12 oz / 340 g
MAYONNAISE KITCHEN HEAVY DUTY	2 qt / 1.89 l
MUSTARD DIJON	12 oz / 340 g
SPICE MUSTARD DRY	2 oz / 57 g
SAUCE WORCESTERSHIRE GAL	1 cup
WINE KITCHEN HOUSE WHITE	1/2 cup
JUICE LEMON FRESH	1/2 cup
SAUCE TABASCO KITCHEN	1 TBL
SPICE PEPPER WHITE GROUND	2 tsp
SPICE SALT KOSHER	1 TBL

PREPARATION

STEP 1 Mix all ingredients in a stainless steel bowl until well incorporated. Using a spatula, place into line insert pans. Cover with lid, label, date, initial and day dot. Place under 40Â°F/5Â°C refrigeration.

NOTE: LET THE SAUCE REFRIGERATE BEFORE USING FOR THE DRESSING TO ALLOW THE FLAVORS TO BLOOM.

EQUIPMENT

STAINLESS STEEL MIXING BOWL	WIRE WHIP	LINE INSERT PAN WITH LID	SPATULA
MEASURING CUPS	MEASURING SPOONS		

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	SANTE FE PORK SAUCE	ID#:	LCSC - 63
SHELF LIFE:	5 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	Gallon
	YIELD:	42 - 3 oz	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	0.98 - gal / 3.73 - l	

	OIL OLIVE PURE	1/4 cup		
	PEPPER BELL GREEN	1 lb / 454 g		
	diced 1/4"			
	SPINACH FRESH	8 oz / 227 g		
	HERB CILANTRO	1 oz / 28 g		
	chopped			
	ONION YELLOW	8 oz / 227 g		
	diced 1/4"			
<u>SOP - 13</u>	CHOPPED GREEN ONIONS	1/4 cup		
<u>HSC - 01</u>	CHICKEN STOCK	1 qt / 946 ml		
	SPICE CHILI ANCHO POWDER	1 1/2 tsp		
<u>LMEAT - 14</u>	CHARRED ANDOUILLE SAUSAGE	2 oz / 57 g		
	cooked, diced 1/4"			
	CORN	8 oz / 227 g		
	whole, kernals			
<u>CSC - 08.1</u>	SALSA OLD	1 1/2 tsp / 7 ml		

PREPARATION

STEP 1 In a non-stick saute pan, cook peppers, spinach, onion, cilantro and green onions in oil until the onions are soft. Remove from the heat and drain off excess oil. Place into a food processor with an 'S' blade. Pulse until all ingredients are a finely chopped consistency. Place mixture into a stock pot over medium heat.

Add the stock and bring to a simmer for 20 minutes or until the stock is reduced by 1/3.

NOTE: DO NOT BOIL

STEP 3 Remove sauce from heat. Add the remaining ingredients except the salsa and stir to incorporate. Place into an ice bath to cool completely.

STEP 4 Once cooled, add the salsa and stir to incorporate. Place into line insert pans and cover with lids. Label, date, initial and day dot. Store under 40Â°F/5Â°C refrigeration.

EQUIPMENT

STOCK POT KITCHEN SPOON SAUTE PAN FOOD PROCESSOR WITH 'S' BLADE ATTACHMENT
LINE INSERT PAN WITH LID

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	MOJO MARINADE FOR PORK LOIN		ID#:	LCSC - 64
SHELF LIFE:	5 DAYS		DATE ISSUED:	9/23/2011
			PORTIONS:	Cup
	YIELD:	3 - cup / 710 - ml	6 - cup / 1.42 - l	9 - cup / 2.1 - l
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	3 - cup / 710 - ml	6 - cup / 1.42 - l	9 - cup / 2.13 - l
	JUICE ORANGE	1 1/2 cup	3 cup	1 1/4 qt / 1.07 l
	JUICE LEMON FRESH	3/4 cup	1 1/2 cup	2 1/4 cup
	GARLIC PEELED	3/4 cup	1 1/2 cup	2 1/4 cup
	SAUCE SOY	3 TBL	1/3 cup	1/2 cup
	SPICE PEPPER BLACK GROUND	3 TBL	1/3 cup	1/2 cup
	SPICE OREGANO LEAF	3 TBL	1/3 cup	1/2 cup
	SPICE SALT IODIZE TABLE	4 tsp	8 tsp	1/4 cup
	SPICE BAY LEAVES	9 leaf	18 leaf	27 leaf
PREPARATION				
STEP 1	Place all ingredients into a stainless steel mixing bowl. Using a wire whip, mix until all ingredients are fully incorporated. Cover bowl tightly with plastic wrap. Refrigerate for 2 hours under 40°F/5°C refrigeration and reserve for marinating the pork loin.			
STEP 2	If you are going to use the port marinade at a later time, transfer the marinade into a line insert pan. Cover with lid, label, date, initial and day dot. Store under 40°F/5°C refrigeration.			
EQUIPMENT				
	STAINLESS STEEL MIXING BOWL	MEASURING CUPS	MEASURING SPOONS	WIRE WHIP
	PLASTIC WRAP			
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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	ONASSIS	ID#:	LCSC - 65
SHELF LIFE:	2 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	portion
	YIELD:	1 - portion	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	1 - portion	
<u>BUTT - 01.1</u> <u>SOP - 14.1</u>	MERLOT GARLIC BUTTER OLIVE BLACK SLICED DICED TOMATO CHEESE FETA	1 #30 scoop 1 1/2 oz / 43 g 1 1/2 oz / 43 g 2 oz / 57 g	
PREPARATION			
STEP 1	Portion all ingredients into a stripper bag. Place into a line insert pan and cover with a lid. Cover, label, initial and day dot. Store under 40Â°F/5Â°C refrigeration.		
NOTE: PORTION OUT ONLY THE AMOUNT THAT CAN BE USED WITHIN THE 2 DAY SHELF LIFE.			
EQUIPMENT			
	#30 SCOOP	STRIPPER BAGS	SPATULA LINE INSERT PAN WITH LID
INSURE THAT ALL THE WORK AREA, EQUIPMENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!			

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	MANGO PINEAPPLE CITRUS SAUCE	ID#:	LCSC - 66
SHELF LIFE:	5 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	2 oz
	YIELD:	2 - cup / 473 - ml	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	8 - 2 oz	

LCSC - 46

GRILLED PINEAPPLE (DICED)	12 oz / 340 g		
PUREE MANGO	1/2 cup		
JUICE LIME FRESH	1/3 cup		

PREPARATION

STEP 1 Place all ingredients in a food processor with an 'S' blade attachment. Blend until all ingredients are fully incorporated and smooth.

STEP 2 Place into line insert pans. Use a spatula to remove all of the sauce from the bowl. Cover with lids, label, date, initial and day dot. Store under 40Â°F/5Â°C

EQUIPMENT

FOOD PROCESSOR	RUBBER SPATULA	MEASURING CUPS	MEASURING SPOONS
LINE INSERT PAN WITH LID			

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	KALAMATA CAPER MAYONNAISE	ID#:	LCSC - 67
SHELF LIFE:	7 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	Tablespoon
	YIELD:	1.5 - cup / 355 - ml	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	24 - TBL / 355 - ml	

OLIVE KALAMATA	30 olives
CAPERS	1/3 cup
MAYONNAISE KITCHEN HEAVY DUTY	1 1/2 cup
JUICE LEMON FRESH	1 TBL

PREPARATION

- STEP 1 Place olives and capers in a food processor with a 'S' blade attachment. Mix until the olives and capers are chopped fine. Using a spatula, scrape into a stainless steel mixing bowl.
- STEP 2 Add the mayonnaise and lemon juice into the bowl. Using a wire whip, mix until all of the ingredients are fully incorporated.
- Step 3 Place into line insert pans with spatula. Cover with lid, label, date, initial and day dot. Place under 40°F/5°C refrigeration.

EQUIPMENT

FOOD PROCESSOR WITH 'S' BLADE ATTACHMENT MEASURING CUPS MEASURING SPOONS SPATULA
LINE INSERT PAN WITH LID

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ITEM:	COCKTAIL SAUCE	ID#:	LCSC - 68
SHELF LIFE:	5 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	Fluid Oz

YIELD:	40 - oz / 1.2 - l		
INGREDIENTS	MEASURE		
PORTIONS PER BATCH	40 - oz / 1.18 - l		

KETCHUP VOL PAK POUCH	2 1/4 qt / 2.13 l		
SAUCE CHILI	3 cup		
HORSERADISH	2 cup		
JUICE LEMON FRESH	1/4 cup		
SAUCE WORCESTERSHIRE GAL	1/4 cup		
SAUCE HOT FRANKS GAL	2 TBL		

PREPARATION

STEP 1 Place all ingredients in mixing bowl of mixer and mix on medium speed for 2 minutes or place into a suitable size mixing bowl and mix with a wire whip. Place into line insert pans. Cover with lid, label, date, initial, and day dot. Store under 40Â°F/5Â°C refrigeration.

EQUIPMENT

HOBART MIXER WITH BALLOON WHIP ATTACHMENTS WIRE WHIP LINE INSERT PAN WITH LID MEASURING CUPS
MEASURING SPOONS

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	MANGO CREAM CHEESE	ID#:	LCSC - 70
SHELF LIFE:	5 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	1/4 cup
	YIELD:	2 - cup / 473 - ml	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	8 - 1/4 cup	
	CHEESE CREAM room temperature	1 lb / 454 g	
	PUREE MANGO Finest call	2 TBL	
	PUREE MANGO Finest call	2 tsp	
	JUICE ORANGE fresh	2 tsp	
	PREPARATION		
STEP 1	Place all ingredients into a food processor with an 'S' blade. Pulse until all ingredients are fully incorporated and smooth. Use a spatula to scrape down sides and pulse several times to mix completely.		
STEP 2	Place into line insert pans with spatula. Cover with lid, label, date, initial and day dot. Place under 40Â°F/5Â°C refrigeration.		
	NOTE: REFRIGERATE CREAM CHEESE FOR A MINIMUM OF 2 HOURS TO ALLOW IT TO SET UP		
	EQUIPMENT		
	FOOD PROCESSOR WITH 'S' BLADE ATTACHMENT	MEASURING CUPS	MEASURING SPOONS
	LINE INSERT PAN WITH LID	SPATULA	
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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	CHIPOTLE AIOLI	ID#:	LCSC - 71
SHELF LIFE:	7 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	1 1.5 TBL
	YIELD:	2 - cup / 473 - ml	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	21.33 - 1 1.5 TBL	

SOP - 45

MAYONNAISE KITCHEN HEAVY DUTY 2 cup
GARLIC IN OIL 1 tsp
CHIPOTLE PEPPERS (PUREE) 2 TBL

PREPARATION

STEP 1 Place all ingrediants in a stainless stell mixing bowl and mix with a wire whip until fully incorporated. Using a spatula, place into a line insert pan and cover with lid. Label, date, initial, and day dot. Store under 40Â°F/5Â°C refrigeration.

EQUIPMENT

MIXING BOWL WIRE WHIP LINE INSERT PAN WITH LID MEASURING SPOONS
MEASURING CUPS

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	THREE ONION MARMALADE	ID#:	LCSC - 72
SHELF LIFE:	3 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	Tablespoon
	YIELD:	2 - cup / 473 - ml	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	32 - TBL / 473 - ml	
<u>SOP - 22.3</u> <u>SOP - 22</u> <u>SOP - 13</u>	OIL OLIVE PURE GARLIC IN OIL YELLOW ONION SLICED RED ONIONS (SLICED) PEPPER JALAPENO SUGAR BROWN DARK VINEGAR BALSAMIC CHOPPED GREEN ONIONS	1 TBL 1 tsp 1/2 cup 1/2 cup 1/4 tsp 1 TBL 1 TBL 1 cup	
PREPARATION			
STEP 1	In a skillet, heat the oil over medium heat and lightly brown the garlic for 1 or 2 minutes.		
STEP 2	Add the yellow and red onions and cook until softened.		
STEP 3	Add the jalapeno, sugar and vinegar. Cook until the onions are soft and translucent.		
STEP 4	Add the green onions and cook for 2 minutes. Remove from the heat and place on a sheet pan to cool.		
STEP 5	Once cooled, place into a food processor with an 'S' Blade attachment. Pulse until smooth. Use a spatula and place into a line insert pan. Cover with lid, label, date, initial, and day dot. Store under 40Â°F/5Â°C refrigeration.		
EQUIPMENT			
SAUTE PAN MEASURING CUPS MEASURING SPOONS FOOD PROCESSOR WITH 'S' BLADE ATTACHMENT SHEET PANS			
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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	WALNUT PESTO	ID#:	LCSC - 73
SHELF LIFE:	3 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	Cup
	YIELD:	2 - cup / 473 - ml	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	2 - cup / 473 - ml	

NUT WALNUT CHOPPED	1/2 cup
HERB BASIL FRESH	1/2 cup
GARLIC IN OIL	1/2 tsp
CHEESE ROMANO GRATED	3 TBL
SPICE SALT KOSHER	1/4 tsp
OIL OLIVE PURE	1/2 cup

PREPARATION

STEP 1 Spread walnuts evenly on a sheet pan and place in a 350°F/177°C oven. Cook for 5 minutes until lightly toasted.

Step 2 Place all ingredients, except oil, in a food processor with an 'S' blade and process until smooth.

Step 3 Slowly add the oil and continue to mix for 1 minute. Place the mixture into line insert pans and cover with lids. Label, date, initial, and day dot. Store under 40°F/5°C refrigeration.

EQUIPMENT

SHEET PANS	MEASURING SPOONS	MEASURING CUPS	FOOD PROCESSOR WITH 'S' BLADE ATTACHMENT
LINE INSERT PAN WITH LID			

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	BAJA SAUCE	ID#:	LCSC - 74
SHELF LIFE:	5 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	2oz
	YIELD:	2 - qt / 1.9 - l	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	32 - 2oz	

DRESS - 03
SOP - 45

RANCH DRESSING	2 qt / 1.89 l
CHIPOTLE PEPPERS (PUREE)	3 TBL
SPICE GARLIC GRANULATED	2 tsp
SPICE PEPPER BLACK COARSE GROUND	1 TBL
SPICE CUMIN GROUND	1/2 tsp
SPICE CHILI POWDER	1 tsp
SPICE OREGANO LEAF	1 tsp
SPICE CORRIANDER	1/2 tsp

PREPARATION

STEP 1 Place Ranch dressing into a stainless steel mixing bowl.
Step 2 Add the chipotle puree and the seasonings to the dressing. Using a wire whip, mix until all ingredients are well blended. Scrape down bowl with rubber spatula and whisk again.
Step 3 Using a spatula, place into a line pan and cover with lid. Label, date, initial and day dot. Store under 40Â°F/5Â°C refrigeration.

EQUIPMENT

STAINLESS STEEL MIXING BOWL	MEASURING SPOONS	MEASURING CUPS	WIRE WHIP
SPATULA	LINE INSERT PAN WITH LID		

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	HERB GARLIC CREAM CHEESE	ID#:	LCSC - 76
SHELF LIFE:		DATE ISSUED:	9/23/2011
		PORTIONS:	2 oz/89 ml
	YIELD:	12 - cup / 2.8 - l	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	48 - 2 oz/89 ml	
<div style="display: flex; justify-content: space-between;"> <div> CHEESE CREAM DRESSING RANCH PACKET SPICE PEPPER BLACK COARSE GROUND SPICE SALT GARLIC </div> <div> 2 lb / 907 g 2 TBL 2 tsp 2 tsp </div> </div>			
PREPARATION			
STEP 1	Place softened cream cheese into Hobart mixer with paddle attachment. Add Ranch dressing mix. Mix on low speed until both ingredients are incorporated.		
STEP 2	Add pepper and garlic salt, mix until all ingredients are fully incorporated.		
STEP 3	Using a spatula, scrape all of the mixture into line insert pans. Cover with lid, label, date, initial and day dot. Store under 40°F/5°C refrigeration.		
NOTE: LET STAND FOR AT LEAST 4 HOURS BEFORE USE TO LET THE FLAVORS BLEND TOGETHER.			
EQUIPMENT			
	HOBART MIXER W/PADDLE AND BALLOON ATTACHMENTS	SPATULA	MEASURING CUPS
	LINE INSERT PAN WITH LID		MEASURING SPOONS
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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	MOJITO YOGURT DIP	ID#:	LCSC - 77
SHELF LIFE:	3 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	2oz
	YIELD:	9.5 - cup / 2.2 - l	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	38 - 2oz	

LSOP - 56

PLAIN YOGURT (DRAINING OF)	2 qt / 1.89 l
HERB MINT LEAVES	1 oz / 28 g
LIME	2 zest
SUGAR GRANULATED	1 1/2 cup

PREPARATION

STEP 1 Place all ingredients in a large stainless steel mixing bowl. Using a wire whip, mix together until all ingredients are fully incorporated.

STEP 2 Using a spatula transfer into line insert pans. Cover with lids, label, date, initial and day dot. Store under 40Â°F/5Â°C refrigeration.

NOTE: LET YOGURT SET FOR AT LEAST 6 HOURS BEFORE USING TO LET THE FLAVORS BLOOM

EQUIPMENT

MEASURING SPOONS	MEASURING CUPS	WIRE WHIP	SPATULA
LINE INSERT PAN WITH LID	STAINLESS STEEL MIXING BOWL	ZESTER	

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	SOUR ORANGE MOJO	ID#:	LCSC - 78
SHELF LIFE:		DATE ISSUED:	9/23/2011
		PORTIONS:	2 oz/59 ml
	YIELD:	9 - cup / 2.1 - l	18 - cup / 4.26 - l
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	36 - 2 oz/59 ml	72 - 2 oz/59 ml

SOP - 22.25

YELLOW ONION (3/8" DICE)	7 oz / 198 g	14 oz / 397 g
GARLIC FRESH	4 oz / 113 g	8 oz / 227 g
VINEGAR WHITE	2 cup	1 qt / 946 ml
WATER	2 cup	1 qt / 946 ml
SPICE PEPPER BLACK GROUND	1 TBL	2 TBL
OIL OLIVE PURE	2 cup	1 qt / 946 ml
JUICE ORANGE	1/2 cup	1 cup
JUICE LEMON FRESH	2 TBL	1/4 cup
SPICE SALT IODIZE TABLE	1/4 cup	1/2 cup
SPICE SALT IODIZE TABLE	2 TBL	1/4 cup
JUICE LIME FRESH	1 TBL	2 TBL

PREPARATION

- STEP 1 Place all ingredients in a food processor with an 'S' blade attachment. Pulse until solid ingredients are broken up. Once broken up, let processor run for 1 minute.
- STEP 2 Pour the sauce into a plastic line insert pans and cover with lids. Label, date, initial and day dot. Store under 40°F/5°C refrigeration.

NOTE: LET SAUCE SET FOR THE SIX HOURS BEFORE SERVICE TO ALLOW THE FLAVORS TO BLOOM.

EQUIPMENT

FOOD PROCESSOR WITH 'S' BLADE ATTACHMENT	MEASURING CUPS	MEASURING SPOONS	LINE INSERT PAN WITH LID
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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	SRIRACHA MAYONNAISE	ID#:	LCSC - 79
SHELF LIFE:		DATE ISSUED:	9/23/2011
		PORTIONS:	1.5 oz

YIELD:	2.3 - cup / 532 - ml	4.5 - cup / 1.07 - l	9 - cup / 2.1 - l
INGREDIENTS	MEASURE		
PORTIONS PER BATCH	12 - 1.5 oz	24 - 1.5 oz	48 - 1.5 oz

MAYONNAISE KITCHEN HEAVY DUTY	2 cup	1 qt / 946 ml	2 qt / 1.89 l
SAUCE CHILI SRIRACHA	1/4 cup	1/2 cup	1 cup
SPICE SALT IODIZE TABLE	2 tsp	4 tsp	8 tsp

PREPARATION

STEP 1 In a stainless steel mixing bowl place all the ingredients and mix with a wire whip until fully incorporated. Place the mayonnaise into a pastry bag with a #9 star tip or using a funnel and a spatula, transfer into a plastic squirt bottle. Place the top on the squirt bottle, label, date, initial and day dot. Store under 40Â°F/5Â°C refrigeration.

EQUIPMENT

STAINLESS STEEL MIXING BOWL	WIRE WHIP	MEASURING CUPS	MEASURING SPOONS
RUBBER SPATULA	FUNNEL	PASTRY BAGS	SQUEEZE BOTTLE

INSURE THAT ALL THE WORK AREA, EQUIPMENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	VERDE TAMALE SAUCE	ID#:	LCSC - 80
SHELF LIFE:		DATE ISSUED:	9/23/2011
		PORTIONS:	4oz
	YIELD:	2 - qt / 1.9 - l	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	16 - 4oz	
	PEPPER JALAPENO	1 cup	
	finely chopped, 1/8", pureed		
	CHILLIES GREEN CANNED	0.4 l	
	canned, in juice, pureed		
	WATER	3 cup	
	SPICE GARLIC GRANULATED	2 tsp	
	SPICE OREGANO LEAF	1 tsp	
	SPICE CUMIN GROUND	1/2 tsp	
	SPICE CORRIANDER	1/2 tsp	
	BASE CHICKEN	1/4 cup	
	WATER	1/4 cup	
	CORN STARCH	2 TBL	
	PREPARATION		
STEP 1	In a food processor with an 'S' blade attachment, puree the jalapenos and chilies. Reserve.		
STEP 2	In a medium sauce pot over medium heat, place water, jalapenos, green chilies, garlic, oregano, cumin, coriander and chicken base. Bring to a simmer and cook for 15 minutes.		
STEP 3	In a small mixing bowl, mix the corn starch with the water and blend together until smooth and no lumps with a wire whip.. Whisk rapidly into the simmering mix and bring back to a simmer for 5 minutes.		
STEP 4	Remove from heat and place into an ice bath to cool completely. Once cooled, place into line insert pans with scorch bags and cover with lids or place into 4 oz microwaveable containers with lids. Label, date, initial and day dot. Store under 40Â°F/5Â°C refrigeration.		
	NOTE: IF YOU ARE GOING TO USE THE SAUCE QUICKLY THE SAUCE MAY BE IN A 6TH PAN WITH A LONER AND HELD WARM FOR SERVICE		
	EQUIPMENT		
	FOOD PROCESSOR WITH 'S' BLADE ATTACHMENT	SAUCE PAN	WIRE WHIP
	LINE INSERT PAN WITH LID	CONTAINER WITH LID	MIXING BOWL
		SCORCH BAGS	
INSURE THAT ALL THE WORK AREA, EQUIPMENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!			

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	HRC BLUE CHEESE DIP		ID#:	LCSC - 82
SHELF LIFE:			DATE ISSUED:	9/23/2011
			PORTIONS:	2oz ladle
	YIELD:	4 - cup / 946 - ml	8 - cup / 1.89 - l	16 - cup / 3.8 - l
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	16 - 2oz ladle	32 - 2oz ladle	64 - 2oz ladle
<u>DRESS - 02</u>	BLUE CHEESE DRESSING	2 cup	1 qt / 946 ml	2 qt / 1.89 l
<u>DRESS - 03</u>	RANCH DRESSING	2 cup	1 qt / 946 ml	2 qt / 1.89 l
	CHEESE BLUE CRUMBLES	2 TBL	1/4 cup	1/2 cup
PREPARATION				
STEP 1	Mix Blue Cheese Dressing, Ranch Dressing, and Blue Cheese Crumbles in a stainless steel bowl. Use wire whip, mix until all ingredients are fully incorporated.			
STEP 2	Pour dressing into lined insert pans. Cover with lid, label, date, initial and day dot. Place under 40°F/5°C refrigeration.			
EQUIPMENT				
	MEASURING CUPS	WIRE WHIP	MEASURING SPOONS	LINE INSERT PAN WITH LID
	STAINLESS STEEL MIXING BOWL	SPATULA		
INSURE THAT ALL THE WORK AREA, EQUIPMENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!				

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	AVOCADO CREAM	ID#:	LCSC - 84
SHELF LIFE:	2 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	Tablespoon
	YIELD:	2 - cup / 473 - ml	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	32 - TBL / 473 - ml	

LSEAS - 22

AVOCADO HASS	8 oz / 227 g
CREAM SOUR	1/2 cup
JUICE LIME FRESH	2 tsp
SWEET CHILI RUB	1 tsp
SPICE SALT KOSHER	1/4 tsp

PREPARATION

STEP 1 Combine all ingredients in food process with an 'S' blade attachment and blend until smooth.

NOTE: BE SURE TO USE A SAFETY GLOVE WHEN CUTTING AVOCADOES.

STEP 4 Place into a line insert pan and cover with lid. Label, date, initial and day dot. Store under 40Â°F/5Â°C refrigeration.

EQUIPMENT

FOOD PROCESSOR WITH 'S' BLADE	MEASURING	MEASURING	CHEF
ATTACHMENT	CUPS	SPOONS	KNIFE
SAFETY GLOVE			

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	SPICY MAYONNAISE	ID#:	LCSC - 85
SHELF LIFE:	7 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	1 oz/30 ml

	YIELD:	4.5 - cup / 1.1 - l	9 - cup / 2.13 - l	
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	36 - 1 oz/30 ml	72 - 1 oz/30 ml	

MAYONNAISE KITCHEN HEAVY DUTY	1 qt / 946 ml	2 qt / 1.89 l	
SAUCE CHILI SRIRACHA	1/2 cup	1 cup	

PREPARATION

STEP 1 Place all ingredients into a mixing bowl and whisk until all ingredients are fully incorporated and smooth.
STEP 2 Place into line insert pans with spatula. Cover with lid. label, date, initial and day dot. Place under 40Â°F/5Â°C refrigeration.

EQUIPMENT

FOOD PROCESSOR WITH 'S' BLADE ATTACHMENT MEASURING CUPS MEASURING SPOONS SPATULA
LINE INSERT PAN WITH LID

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	SWEET AND SOUR BASE	ID#:	LCSC - 86
SHELF LIFE:		DATE ISSUED:	9/23/2011
		PORTIONS:	20 oz
	YIELD:	3 - gal / 11.4 - l	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	19.2 - 20 oz	

SUGAR GRANULATED	1 1/2 gal / 5.68 l		
SUGAR GRANULATED	3 cup		
VINEGAR WHITE	2 gal / 7.57 l		
VINEGAR WHITE	1 qt / 946 ml		
SPICE SALT KOSHER	2 cup		

PREPARATION

- STEP 1 Bring ingredients just to a boil in a saucepot over medium-high heat. Remove from heat and cool.
- STEP 2 Transfer to a clean storage container and cool in an ice bath. When cool, place into a line insert pan and cover with lid. Label, date, initial and day dot. Store under 40Â°F.5Â°C refrigeration.

EQUIPMENT

MEASURING SPOONS	MEASURING CUPS	QUART MEASURE	HEAVY SAUCE PAN
WIRE WHIP	RUBBER SPATULA	CAMBRO	LINE INSERT PAN WITH LID

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	VERA CRUZ SALSA	ID#:	LCSC - 87
SHELF LIFE:	2 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	Fluid Oz
	YIELD:	3 - oz / 89 - ml	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	3 - oz / 89 - ml	

SOP - 14.1
SOP - 22.1
SOP - 13

DICED TOMATO	8 oz / 227 g
RED ONION (SMALL DICE)	2 oz / 57 g
CHOPPED GREEN ONIONS	1 oz / 28 g
GARLIC FRESH	1 1/2 tsp / 7 g
PEPPER JALAPENO	1 oz / 28 g
BEAN BLACK CANNED	6 oz / 170 g
OIL SALAD	2 TBL
SWEET CHILI RUB	2 tsp
JUICE LIME FRESH	2 TBL
CILANTRO (CHOPPED)	2 tsp

LSEAS - 22

SOP - 31

PREPARATION

STEP 1 Combine all ingredients in a clean mixing bowl and mix with a spatula until well incorporated.
STEP 2 Transfer into line insert pans and cover with lid. Label, date, initial and day dot. Store under 40°F/5°C refrigeration.

EQUIPMENT

LARGE MIXING BOWL	MEASURING CUPS	QUART MEASURE	GREEN CUTTING BOARD
CHEF KNIFE	SPATULA	CAMBRO	LINE INSERT PAN WITH LID

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	SESAME GINGER MAYONNAISE	ID#:	LCSC - 89
SHELF LIFE:	5 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	Fluid Oz
	YIELD:	76 - oz / 2.2 - l	152 - oz / 4.5 - l
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	76 - oz / 2.25 - l	152 - oz / 4.5 - l
	HERB BASIL FRESH	2 1/2 oz / 71 g	5 oz / 142 g
	GINGER FRESH	1 oz / 28 g	2 oz / 57 g
	ONION GREEN	3/4 cup	1 1/2 cup
	VINEGAR RICE WINE	1/4 cup	1/2 cup
	SAUCE SOY	1/2 cup	1 cup
	SPICE SALT KOSHER	1 TBL	2 TBL
	OIL SESAME DARK	3/4 cup	1 1/2 cup
	MAYONNAISE KITCHEN HEAVY DUTY	1 1/4 qt / 1.18 l	2 1/2 qt / 2.37 l
	PREPARATION		
STEP 1	Place all ingredients except mayo into a food processor with an 'S' blade. Blend until all ingredients are fully incorporated and smooth. Use a spatula to scrape down sides several times to mix completely. Then place in a mixing bowl and whisk in mayo.		
STEP 2	Place into line insert pans with spatula. Cover with lid. label, date, initial and day dot. Place under 40°F/5°C refrigeration.		
	EQUIPMENT		
	FOOD PROCESSOR WITH 'S' BLADE ATTACHMENT	MEASURING CUPS	MEASURING SPOONS
	LINE INSERT PAN WITH LID	PEELER	SPATULA
INSURE THAT ALL THE WORK AREA, EQUIPMENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!			

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	PONZU TERIYAKI SAUCE	ID#:	LCSC - 91
SHELF LIFE:		DATE ISSUED:	9/23/2011
		PORTIONS:	3 oz/89 ml

	YIELD:	2 - qt / 1.9 - l		
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	21.33 - 3 oz/89 ml		

SOP - 31	SAUCE HOISIN	1 qt / 946 ml		
	HONEY	2 cup		
	SAUCE SOY	1 cup		
	JUICE LIME FRESH	1/4 cup		
	SPICE PEPPER RED FLAKES CRUSHED	2 tsp		
	SPICE PEPPER BLACK COARSE	1 TBL		
	GROUND			
	CILANTRO (CHOPPED)	1/2 cup		
	GARLIC FRESH	1 TBL		
	GINGER FRESH	1 TBL		

PREPARATION

- STEP 1 Place all ingredients into a stainless steel bowl and stir with a wire whip until fully incorporated.
- STEP 2 Place into line insert pans and cover with lids. Label, date, initial and day dot. Place under 40Â°F/5Â°C refrigeration.

EQUIPMENT

INSURE THAT ALL THE WORK AREA, EQUIPMENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!

HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	CAJUN MUSTARD MAYONNAISE	ID#:	LCSC - 92
SHELF LIFE:	7 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	Tablespoon
	YIELD:	36 - TBL / 532 - ml	72 - TBL / 1.07 - l
	108 - TBL / 1.6 - l		
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	36 - TBL / 532 - ml	72 - TBL / 1.07 - l
		108 - TBL / 1.6 - l	
	MAYONNAISE KITCHEN HEAVY DUTY	2 cup / 473 ml	1 qt / 946 ml
	MUSTARD DIJON	1/4 cup	1/2 cup
	SPICE SEASONING CAJUN	1 1/2 tsp	1 TBL
			1 1/2 qt / 1.42 l
			3/4 cup
			5 tsp
	PREPARATION		
STEP 1	Place all ingredients in a suitable size mixing bowl. With a wire whip, mix to incorporate. Place in proper container with lid. Use a spatula to scrape all the mayonnaise into container. Cover with lid, label, date, initial, and day dot. Store under 40°F(5°C) refrigeration.		
	EQUIPMENT		
	MIXING BOWL	WIRE WHIP	CONTAINER WITH LID
	MEASURING SPOONS	SPATULA	MEASURING CUPS
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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	AGED BALSAMIC REDUCTION	ID#:	LCSC - 93								
SHELF LIFE:		DATE ISSUED:	9/23/2011								
		PORTIONS:	Teaspoon								
	YIELD:	3 - cup / 710 - ml									
	INGREDIENTS	MEASURE									
	PORTIONS PER BATCH	144 - tsp / 710 - ml									
<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 40%;">VINEGAR BALSAMIC</td> <td style="width: 20%;">1 qt / 946 ml</td> <td style="width: 20%;"></td> <td style="width: 20%;"></td> </tr> <tr> <td>HONEY</td> <td>1 cup</td> <td></td> <td></td> </tr> </table>				VINEGAR BALSAMIC	1 qt / 946 ml			HONEY	1 cup		
VINEGAR BALSAMIC	1 qt / 946 ml										
HONEY	1 cup										
PREPARATION											
STEP 1	On a medium heat using an stainless steel pot, add the Balsamic and reduced by half.										
STEP 2	Add the honey and stir with a wire whip to fully incorporated. Cook for 3 minutes and stir occasionally. Remove from heat and place into lexan. Place into an ice bath to cool completely.										
STEP 3	Once cooled, place into a line insert pan. Cover with lid, label, date, initial and day dot. Store at room temperature.										
EQUIPMENT											
	STAINLESS STEEL SAUCE PAN OR KETTLE	WIRE WHIP	LEXAN LINE INSERT PAN WITH LID								
INSURE THAT ALL THE WORK AREA, EQUIPMENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!											

HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	PESTO MARSCAPONE SPREAD	ID#:	LCSC - 94												
SHELF LIFE:		DATE ISSUED:	5/2/2012												
		PORTIONS:	Tablespoon												
	YIELD:	2 - qt / 1.9 - l													
	INGREDIENTS	MEASURE													
	PORTIONS PER BATCH	128 - TBL / 1.89 - l													
	<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 45%;">SAUCE PESTO</td> <td style="width: 15%;">1 qt / 946 ml</td> <td style="width: 15%;"></td> <td style="width: 25%;"></td> </tr> <tr> <td>CHEESE ROMANO GRATED</td> <td>1 cup</td> <td></td> <td></td> </tr> <tr> <td>CHEESE MARSCAPONE</td> <td>1 qt / 946 ml</td> <td></td> <td></td> </tr> </table>			SAUCE PESTO	1 qt / 946 ml			CHEESE ROMANO GRATED	1 cup			CHEESE MARSCAPONE	1 qt / 946 ml		
SAUCE PESTO	1 qt / 946 ml														
CHEESE ROMANO GRATED	1 cup														
CHEESE MARSCAPONE	1 qt / 946 ml														
	PREPARATION														
STEP 1	Place all the ingredients in a stainless steel bowl and mix with a wire whip until fully incorporated														
STEP 2	Place into a line insert pan with a spatula. Cover with lid, label, date, initial and day dot. Store under 40°F/5°C refrigeration.														
	EQUIPMENT														
	WIRE WHIP	STAINLESS STEEL MIXING BOWL	LINE INSERT PAN WITH LID SPATULA												
INSURE THAT ALL THE WORK AREA, EQUIPMENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!															

HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	CHIPOLTE MUSTARD MAYO	ID#:	LCSC - 95
SHELF LIFE:		DATE ISSUED:	9/23/2011
		PORTIONS:	Tablespoon
	YIELD:	4 - cup / 946 - ml	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	64 - TBL / 946 - ml	
SOP - 45 SOP - 45	MAYONNAISE KITCHEN HEAVY DUTY	2 cup	
	MUSTARD YELLOW GAL	2 cup	
	CHIPOTLE PEPPERS (PUREE)	2 TBL	
	CHIPOTLE PEPPERS (PUREE)	2 tsp	
PREPARATION			
STEP 1	Place all ingredients in a suitable size mixing bowl. With a wire whip, mix to incorporate. Place in proper container with lid. Use a spatula to scrape all the mayonnaise into container. Cover with lid, label, date, initial, and day dot. Store under 40Â°F/5Â°C refrigeration.		
EQUIPMENT			
	MIXING BOWL	WIRE WHIP	CONTAINER WITH LID
	MEASURING SPOONS	SPATULA	MEASURING CUPS
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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	MARIE ROSE SAUCE		ID#:	LCSC - 97																				
SHELF LIFE:		DATE ISSUED:	9/23/2011																					
		PORTIONS:	2oz																					
	YIELD:	19 - oz / 562 - ml																						
	INGREDIENTS	MEASURE																						
	PORTIONS PER BATCH	9.5 - 2oz																						
	<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 40%;">MAYONNAISE KITCHEN HEAVY DUTY</td> <td style="width: 20%;">2 cup</td> <td style="width: 20%;"></td> <td style="width: 20%;"></td> </tr> <tr> <td>KETCHUP VOL PAK POUCH</td> <td>1/4 cup</td> <td></td> <td></td> </tr> <tr> <td>SAUCE WORCESTERSHIRE GAL</td> <td>2 TBL</td> <td></td> <td></td> </tr> <tr> <td>SAUCE HOT FRANKS GAL</td> <td>2 tsp</td> <td></td> <td></td> </tr> <tr> <td>JUICE LEMON FRESH</td> <td>2 TBL</td> <td></td> <td></td> </tr> </table>				MAYONNAISE KITCHEN HEAVY DUTY	2 cup			KETCHUP VOL PAK POUCH	1/4 cup			SAUCE WORCESTERSHIRE GAL	2 TBL			SAUCE HOT FRANKS GAL	2 tsp			JUICE LEMON FRESH	2 TBL		
MAYONNAISE KITCHEN HEAVY DUTY	2 cup																							
KETCHUP VOL PAK POUCH	1/4 cup																							
SAUCE WORCESTERSHIRE GAL	2 TBL																							
SAUCE HOT FRANKS GAL	2 tsp																							
JUICE LEMON FRESH	2 TBL																							
	PREPARATION																							
STEP 1	In a large stainless steel bowl mix together the mayonnaise, ketchup, worcestershire hot sauce and lemon juice with a wire whip. Mix until fully incorporated.																							
STEP 2	Place into a line insert pan and cover with lid. Label, date, initial and day dot. Store under 40°F/5°C refrigeration.																							
	EQUIPMENT																							
	STAINLESS STEEL MIXING BOWL	WIRE WHIP	LINE INSERT PAN WITH LID																					
INSURE THAT ALL THE WORK AREA, EQUIPMENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!																								

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	WELSH RAREBIT	ID#:	LCSC - 98
SHELF LIFE:		DATE ISSUED:	9/23/2011
		PORTIONS:	portion
	YIELD:	30 - #30 scoop	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	10 - portion	

BEER BOTTLE LONDON PRIDE	1 qt / 946 ml
FLOUR AP	1/2 cup
BUTTER SALTED	1 3/4 oz / 50 g
MUSTARD COLEMANS DRY	1 tsp
CHEESE CHEDDAR SHREDDED	3 cup
SAUCE WORCESTERSHIRE GAL	2 TBL
EGG YOLKS	2 Each
SPICE SALT IODIZE TABLE	1/4 tsp
SPICE PEPPER BLACK GROUND	1/4 tsp
SPICE PAPRIKA	1/4 tsp

PREPARATION

STEP 1	Put the 4 cup of ale into a stainless steel pot and reduce by half.
STEP 2	In a separate pot melt the butter then add the flour to make a roux.
STEP 3	Add the reduced ale to the roux using a wire whisk and cook for 5 minutes
STEP 4	Turn the heat down and add the mustard, cheese and Worcestershire sauce
STEP 5	When the cheese has melted, remove from heat and add the egg yolks. Stir with a wire whip to fully incorporate
STEP 6	Add the seasonings and stir to incorporate.
STEP 7	Put into suitable receptacle and place into an ice bath to cool completely.
STEP 8	Once cooled, place into a line insert pan and cover with lid. Label, date, initial and day dot. Store under 40°F/5°C refrigeration.

EQUIPMENT

STAINLESS STEEL SAUCE PAN OR KETTLE SAUCE PAN WHISK LINE INSERT PAN WITH LID

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	SAUCE MOUTARDE	ID#:	LCSC - 99
SHELF LIFE:		DATE ISSUED:	9/23/2011
		PORTIONS:	5 oz/150 ml

	YIELD:	8 - cup / 1.9 - l		
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	12.8 - 5 oz/150 ml		

HSC - 08.1

SHALLOTS PEELED	1 cup
WINE KITCHEN HOUSE WHITE	2 cup
HERB TARRAGON FRESH	2 TBL
MUSTARD GRAINED	1/3 cup
MUSTARD DIJON	1/2 cup
CREAM HEAVY WHIPPING	2 cup
BROWN SAUCE	2 cup
SPICE SALT IODIZE TABLE	1 1/2 tsp

PREPARATION

STEP 1	in a medium sainless steel sauce pan over medium heat ,shallots , white wine and tarragon
STEP 2	bring to boil and let it reduce 3/4
STEP 3	in a mixing bowl add brown sauce , dijon mustard and grain mustard stir it .
STEP 4	add to the reduccion , cook it for 5 minutes
STEP 5	add the heavy cream and let it reduce for 2 minutes
STEP 6	add salt and take off the heat
STEP 7	Place into an ice bath to cool. Once cooled completely, portion 5 oz in plastic container cover with a lid. place in a sheet tray ,label date,initialand day dot,store under 5 c refrigeration

EQUIPMENT

MEDIUM SAUCE POT	MEASURING SPOONS	CONTAINER WITH LID	WIRE WHIP
MEASURING CUPS	LINE INSERT PAN WITH LID		

INSURE THAT ALL THE WORK AREA, EQUIPMENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	SMOKED KETCHUP	ID#:	LCSC- 88
SHELF LIFE:	7 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	Cup
	YIELD:	1 - cup / 237 - ml	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	1 - cup / 237 - ml	

KETCHUP VOL PAK POUCH
FLAVORING LIQUID SMOKE

2 cup
2 tsp

PREPARATION

STEP 1 Place ketchup in a mixing bowl Wisk in liquid smoke
STEP 2 Using a spatula, lace into line insert pan and cover lid. Store under 40Â°F/5Â°C refrigeration.

EQUIPMENT

MEASURING CUPS MEASURING SPOONS SPATULA LINE INSERT PAN WITH LID
STAINLESS STEEL MIXING BOWL

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	CHINESE DRESSING	ID#:	LDRESS - 15																																																								
SHELF LIFE:	4 DAYS	DATE ISSUED:	9/23/2011																																																								
		PORTIONS:	3 oz																																																								
	YIELD:	32 - 3 oz																																																									
	INGREDIENTS	MEASURE																																																									
	PORTIONS PER BATCH	32 - 3 oz																																																									
SOP - 31	<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 45%;">SUGAR GRANULATED</td> <td style="width: 15%;">1 1/4 cup</td> <td style="width: 15%;"></td> <td style="width: 25%;"></td> </tr> <tr> <td>SPICE MUSTARD DRY</td> <td>3/4 cup</td> <td></td> <td></td> </tr> <tr> <td>SPICE GINGER GROUND</td> <td>1 TBL</td> <td></td> <td></td> </tr> <tr> <td>VINEGAR RED WINE</td> <td>3 cup</td> <td></td> <td></td> </tr> <tr> <td>CILANTRO (CHOPPED)</td> <td>1 1/2 oz / 43 g</td> <td></td> <td></td> </tr> <tr> <td>OIL SALAD</td> <td>1 1/2 qt / 1.42 l</td> <td></td> <td></td> </tr> <tr> <td>OIL SESAME DARK</td> <td>3/4 cup</td> <td></td> <td></td> </tr> <tr> <td>SPICE PEPPER BLACK GROUND</td> <td>1 TBL</td> <td></td> <td></td> </tr> <tr> <td>SAUCE SOY</td> <td>2 1/4 cup</td> <td></td> <td></td> </tr> <tr> <td>SAUCE CHILI</td> <td>1 TBL</td> <td></td> <td></td> </tr> <tr> <td>PEANUT BUTTER CREAMY</td> <td>1 1/4 cup</td> <td></td> <td></td> </tr> <tr> <td>JUICE LIME FRESH</td> <td>1/4 cup</td> <td></td> <td></td> </tr> <tr> <td>HONEY</td> <td>2 TBL</td> <td></td> <td></td> </tr> <tr> <td>OIL OLIVE PURE</td> <td>1/4 cup</td> <td></td> <td></td> </tr> </table>			SUGAR GRANULATED	1 1/4 cup			SPICE MUSTARD DRY	3/4 cup			SPICE GINGER GROUND	1 TBL			VINEGAR RED WINE	3 cup			CILANTRO (CHOPPED)	1 1/2 oz / 43 g			OIL SALAD	1 1/2 qt / 1.42 l			OIL SESAME DARK	3/4 cup			SPICE PEPPER BLACK GROUND	1 TBL			SAUCE SOY	2 1/4 cup			SAUCE CHILI	1 TBL			PEANUT BUTTER CREAMY	1 1/4 cup			JUICE LIME FRESH	1/4 cup			HONEY	2 TBL			OIL OLIVE PURE	1/4 cup		
SUGAR GRANULATED	1 1/4 cup																																																										
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HONEY	2 TBL																																																										
OIL OLIVE PURE	1/4 cup																																																										
	PREPARATION																																																										
STEP 1	Combine all ingredients in a suitable size container. Using the Bermixer, process until dressing is well mixed and the cilantro is finely chopped.																																																										
STEP 2	Transfer to a suitable size storage container. Cover, label, date, initial, and day dot. Rotate and store under 40Â°F/5Â°C refrigeration.																																																										
	EQUIPMENT																																																										
	LARGE MIXING BOWL	BERMIXER	SPATULA																																																								
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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	SPINACH SALAD DRESSING	ID#:	LDRESS - 19
SHELF LIFE:	7 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	Fluid Oz
	YIELD:	1.3 - qt / 1.2 - l	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	40 - oz / 1.18 - l	
<p><u>SOP - 13</u></p> <p><u>LCSC - 25</u></p>	<p>VINEGAR RICE WINE 1 1/2 cup</p> <p>SPICE CHINESE FIVE SPICE 3/4 tsp</p> <p>CHOPPED GREEN ONIONS 1 1/2 oz / 43 g</p> <p>SPICE CHIVES FREEZEDRIED 2 TBL</p> <p>SPICE PEPPER WHITE GROUND 2 1/4 tsp</p> <p>LIME GINGER SAUCE (SCRATCH) 3 TBL</p> <p>SPICE GARLIC GRANULATED 3/4 tsp</p> <p>SPICE SALT IODIZE TABLE 1 1/2 tsp</p> <p>JUICE LIME FRESH 1/3 cup</p> <p>SPICE GINGER GROUND 1 1/2 tsp</p> <p>OIL OLIVE PURE 3 cup</p>		
	PREPARATION		
STEP 1	Incorporate all ingredients except olive oil and mix well with bermixer in a lexan.		
STEP 2	With the bermixer running, slowly add the olive oil. Mix until the olive oil is fully incorporated.		
	NOTE: OLIVE OIL SHOULD BE ADDED IN A PENCIL LIKE STREAM INTO THE DRESSING TO ENSURE IT IS PROPERLY EMULSIFIED.		
STEP 3	Place in a line insert pan.. Cover with lid, label, date, initial, and day dot. Store under 40Â°F/5Â°C refrigeration.		
	EQUIPMENT		
	MEASURING CUPS	MEASURING SPOONS	BERMIXER LEXAN
	LINE INSERT PAN WITH LID		
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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	DILL DRESSING	ID#:	LDRESS - 22
SHELF LIFE:	4 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	Tablespoon

YIELD:	26 - oz / 769 - ml	52 - oz / 1.54 - l	
INGREDIENTS	MEASURE		
PORTIONS PER BATCH	52 - TBL / 769 - ml	104 - TBL / 1.54 - l	

WATER	1 1/2 cup / 355 ml	3 cup / 710 ml	
SUGAR GRANULATED	3/4 cup	1 1/2 cup	
SPICE SALT KOSHER	2 TBL	1/4 cup	
VINEGAR RICE WINE	1 1/2 cup / 355 ml	3 cup / 710 ml	
SPICE DILL DRIED	1 TBL	2 TBL	

PREPARATION

- STEP 1 Pour water into a small sauce pot and bring to a boil.
- STEP 2 While water comes to a boil measure out the sugar and salt into a plastic container.
- STEP 3 Add the boiling water to the sugar & salt mixture and stir until the salt and sugar are completely dissolved.
- STEP 4 Add the vinegar to the sugar, salt & water mixture and stir to combine.
- STEP 5 Add the dill and stir to combine.
- STEP 6 Place into proper container. Cover with lid, label, initial, date, and day dot. Store under 40°F / 5°C refrigeration.

EQUIPMENT

SAUCE POT MEASURING CUPS MEASURING SPOONS CONTAINER WITH LID

WIRE WHIP

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	RED WINE VINAIGRETTE		ID#:	LDRESS - 23
SHELF LIFE:	3 DAYS		DATE ISSUED:	9/23/2011
			PORTIONS:	Cup
	YIELD:	6 - cup / 1.4 - l	12 - cup / 2.84 - l	18 - cup / 4.3 - l
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	6 - cup / 1.42 - l	12 - cup / 2.84 - l	18 - cup / 4.26 - l
LCSC - 39	VINEGAR RED WINE	1 qt / 946 ml	2 qt / 1.89 l	3 qt / 2.84 l
	OLIVE TAPENADE	1 cup	2 cup	3 cup
	SPICE SALT KOSHER	1 tsp	2 tsp	1 TBL
	SPICE PEPPER WHITE GROUND	1 tsp	2 tsp	1 TBL
	SUGAR GRANULATED	1 tsp	2 tsp	1 TBL
	SPICE GARLIC POWDER	1 tsp	2 tsp	1 TBL
	OIL OLIVE PURE	3 cup	1 1/2 qt / 1.42 l	2 1/4 qt / 2.13 l
PREPARATION				
STEP 1	Combine the first six ingredients in a large, round, plastic container.			
STEP 2	Using a Bermixer or blender, blend the first six ingredients together. While the Bermixer or blender is running add the olive oil in a steady stream.			
STEP 3	When all of the olive oil has been added pour the vinaigrette into a line insert pan and cover with lid. Label, initial, date, and day dot. Store under 40Â°F/5Â°C refrigeration.			
NOTE: REMOVE THE VINAIGRETTE FROM THE REFRIGERATOR AND HOLD AT ROOM TEMPERATURE 1 HOUR PRIOR TO SERVICE. HOLD UNDER 40Â°F / 5Â°C REFRIGERATION DURING SERVICE.				
NOTE: THIS VINAIGRETTE WILL SEPARATE OVER TIME. IT IS VERY IMPORTANT TO VIGOROUSLY STIR THE VINAIGRETTE EACH TIME IT IS USED.				
EQUIPMENT				
MEASURING CUPS		MEASURING SPOONS	CONTAINER WITH LID	WIRE WHIP
MIXING BOWL				
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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	RASPBERRY VINAIGRETTE	ID#:	LDRESS - 33
SHELF LIFE:	5 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	Cup
	YIELD:	1 - cup / 237 - ml	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	1 - cup / 237 - ml	

RASPBERRY FRESH	1/2 cup		
VINEGAR CIDER APPLE	1/4 cup		
VINEGAR BALSAMIC WHITE	1/4 cup		
MUSTARD DIJON	1 TBL		
HONEY	1 TBL		
SUGAR GRANULATED	1 TBL		
OIL SALAD	1/4 cup		

PREPARATION

- STEP 1 Place all ingredients except the vegetable oil into the food processor with the 'S' blade attachment. Blend until all ingredients are smooth and fully incorporated.
- STEP 2 Slowly add the vegetable oil to the mixture and mix until all ingredients are fully incorporated.
- STEP 3 Place into line insert pans. Use a spatula to remove all of the dressing from the bowl. Cover with lids, label, date, initial, and day dot. Store under 40°F/5°C

EQUIPMENT

FOOD PROCESSOR WITH 'S' BLADE ATTACHMENT SPATULA MEASURING SPOONS MEASURING CUPS
LINE INSERT PAN WITH LID

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	POACHING OF PEARS	ID#:	LDRESS - 34
SHELF LIFE:	5 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	Cup
	YIELD:	4 - cup / 946 - ml	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	4 - cup / 946 - ml	

BKRY - 19	WINE KITCHEN HOUSE WHITE	1 cup		
	SIMPLE SYRUP	1 qt / 946 ml		
	SPICE CINNAMON STICKS	2 stick		
	HONEY	1/4 cup		
	EXTRACT VANILLA	2 TBL		
	PEARS BARTLETT	6 Each		

PREPARATION

STEP 1 Place all ingredients except pears into a small sauce pot over medium heat and stir with a wire whip to mix. Bring to boil. Place pears into liquid. Bring back to boil and then reduce to a simmer. Let simmer for 20 minutes or until pears are tender. Use a toothpick to test the tenderness of the pears. Remove pears from the liquid and place onto a sheet pan. Place under 40Â°F/5Â°C refrigeration to cool. Pour the poaching liquid into a lexan and place into an ice bath to cool completely.

NOTE: TOOTHPICK SHOULD PENETRATE THE PEAR WITH LITTLE RESITANCE. BE SURE TO RESERVE THE POACHING LIQUID FOR THE PEAR DRESSING. DO NOT DISCARD.

STEP 2 Once the pear are cooled completely, cut pears in half. Cut the pear halves into three equal sections. Place into line insert pans with lids, label, date, initial and day dot. Store under 40Â°F/5Â°C refrigeration.

NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING PEARS.

STEP 3 Once the poaching liquid is cooled completely, place into a suitable container and reserve for the pear dressing.

EQUIPMENT

SAUCE PAN	WIRE WHIP	MEASURING CUPS	MEASURING SPOONS
LINE INSERT PAN WITH LID	KNIFE	SAFETY GLOVE	

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	PEAR DRESSING	ID#:	LDRESS - 35
SHELF LIFE:	5 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	2oz ladle
	YIELD:	3 - cup / 710 - ml	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	12 - 2oz ladle	

LDRESS - 34

POACHING OF PEARS
PEARS BARTLETT
MUSTARD DIJON

2 cup
8 oz / 227 g
2 TBL

PREPARATION

STEP 1 Place all ingredients into the food processor with the 'S' blade attachment. Blend until all ingredients are smooth and fully incorporated.

STEP 2 Place into line insert pans. Use a spatula to remove all of the sauce from the bowl. Cover with lids, label, date, initial and day dot. Store under 40Â°F/5Â°C refrigeration.

EQUIPMENT

FOOD PROCESSOR RUBBER SPATULA MEASURING CUPS MEASURING SPOONS
LINE INSERT PAN WITH LID

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	PAELLA DRESSING	ID#:	LDRESS - 36
SHELF LIFE:	7 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	16 - 1 2 OZ
	YIELD:	1 - qt / 946 - ml	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	16 - 1 2 OZ	

OIL OLIVE PURE	1/4 cup		
SPICE PAPRIKA	2 TBL		
SPICE PEPPER BLACK GROUND	2 TBL		
SPICE OREGANO GROUND	2 TBL		
SPICE THYME WHOLE	2 TBL		
SPICE PARSLEY FLAKES	2 TBL		
WINE SHERRY KITCHEN	1 cup		
WINE KITCHEN HOUSE RED	1 cup		
COLD MUSTARD SAUCE	2 cup		
SPICE SALT IODIZE TABLE	1 TBL		

PREPARATION

STEP 1 In a small sauce pot, warm olive oil, add paprika and bring to a heat; do not scorch or brown.

STEP 2 Turn off heat, add spices, stir and set for 1 minute.

STEP 3 Add Sherry and red wine; bring back to a hard boil for 1 minute. Remove from heat and let cool.

STEP 4 Add mustard sauce and salt. Stir to incorporate. Remove heat and pour into a container. Place in an ice bath to cool completely.

STEP 5 Once cooled, place into line insert pans and cover with lid. Label, date, initial, and day dot. Store under 40Â°F/5Â°C refrigeration.

EQUIPMENT

SAUCE POT	KITCHEN SPOON	MEASURING SPOONS	MEASURING CUPS
LINE INSERT PAN WITH LID			

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	ORANGE VINAIGRETTE		ID#:	LDRESS - 37
SHELF LIFE:	5 DAYS		DATE ISSUED:	9/23/2011
			PORTIONS:	Fluid Oz
	YIELD:	2.5 - cup / 591 - ml	5 - cup / 1.18 - l	10 - cup / 2.4 - l
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	20 - oz / 591 - ml	40 - oz / 1.18 - l	80 - oz / 2.37 - l
	ORANGES	0.25 zest	0.5 zest	1 zest
	JUICE ORANGE	1 cup	2 cup	1 qt / 946 ml
	VINEGAR BALSAMIC WHITE	1/4 cup	1/2 cup	1 cup
	HONEY	1/4 cup	1/2 cup	1 cup
	GARLIC FRESH	2 tsp	4 tsp	8 tsp
	OIL OLIVE PURE	1 1/2 cup	3 cup	1 1/2 qt / 1.42 l
PROCEDURE				
STEP 1	Place all ingredients except olive oil into a food processor with an 'S' blade attachment. Mix until all ingredients are fully incorporated.			
STEP 2	Slowly add the olive oil into the food processor until all of the ingredients are fully incorporated.			
STEP 3	Pour the dressing into a line insert pan using a spatula.			
	Cover, label, date, initial, and day dot. Store under 40°F/5°C refrigeration.			
	NOTE: INGREDIENTS WILL SETTLE IN THE DRESSING. DRESSING WILL NEED TO MIXED WITH A WIRE WHIP AT TIME OF SERVICE.			
EQUIPMENT				
	FOOD PROCESSOR WITH 'S' BLADE ATTACHMENT MEASURING SPOONS MEASURING CUPS WIRE WHIP			
	LINE INSERT PAN WITH LID			
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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	MANGO DRESSING	ID#:	LDRESS - 38
SHELF LIFE:	5 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	1/2 oz/15 ml
	YIELD:	3 - cup / 710 - ml	6 - cup / 1.42 - l
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	48 - 1/2 oz/15 ml	96 - 1/2 oz/15 ml
		144 - 1/2 oz/15 ml	

LCSC - 46

MANGO TIDBIT IQF	1 1/2 cup	3 cup	1 1/4 qt / 1.07 l
VINEGAR RICE WINE	1/3 cup	3/4 cup	1 1/4 cup
GARLIC FRESH	1 TBL	2 TBL	3 TBL
SAUCE SOY	3 TBL	1/3 cup	1/2 cup
HONEY	3 TBL	1/3 cup	1/2 cup
OIL SESAME DARK	5 tsp	3 TBL	1/4 cup
MUSTARD DIJON	1 1/2 tsp	1 TBL	5 tsp
SPICE PEPPER RED FLAKES CRUSHED	1/4 tsp	1/2 tsp	3/4 tsp
GRILLED PINEAPPLE (DICED)	1/4 cup	1/2 cup	3/4 cup
OIL SALAD	3/4 cup	1 1/2 cup	2 1/4 cup

PREPARATION

- STEP 1 Place all ingredients except the vegetable oil into the food processor with the 'S' blade attachment. Blend until all ingredients are smooth and fully incorporated.
- STEP 2 Slowly add the vegetable oil to the mixture and mix until all ingredients are fully incorporated.
- STEP 3 Place into line insert pans. Use a spatula to remove all of the dressing from the bowl. Cover with lids, label, date, initial and day dot. Store under 40°F/5°C

EQUIPMENT

FOOD PROCESSOR WITH 'S' BLADE ATTACHMENT	RUBBER SPATULA	MEASURING CUPS	MEASURING SPOONS
LINE INSERT PAN WITH LID			

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	DRESSING BLACK PEPPER	ID#:	LDRESS - 40																												
SHELF LIFE:		DATE ISSUED:	9/23/2011																												
		PORTIONS:	3oz																												
	YIELD:	4.5 - qt / 4.3 - l	9 - qt / 8.52 - l																												
	INGREDIENTS	MEASURE																													
	PORTIONS PER BATCH	48 - 3oz	96 - 3oz																												
	<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 40%;">VINEGAR RICE WINE</td> <td style="width: 20%;">2 1/2 qt / 2.37 l</td> <td style="width: 20%;">1 1/4 gal / 4.73 l</td> <td style="width: 20%;"></td> </tr> <tr> <td>SUGAR GRANULATED</td> <td>5 lb / 2.27 Kilog</td> <td>10 lb / 4.54 Kilog</td> <td></td> </tr> <tr> <td>SPICE SALT KOSHER</td> <td>10 oz / 283 g</td> <td>1 lb + 4 oz / 567 g</td> <td></td> </tr> <tr> <td>SPICE PEPPER BLACK GROUND</td> <td>1 1/2 oz / 43 g</td> <td>3 oz / 85 g</td> <td></td> </tr> <tr> <td>OIL SESAME DARK</td> <td>1/4 cup</td> <td>1/2 cup</td> <td></td> </tr> <tr> <td>OIL CANOLA</td> <td>1/4 cup</td> <td>1/2 cup</td> <td></td> </tr> <tr> <td>OIL CANOLA</td> <td>2 TBL</td> <td>1/4 cup</td> <td></td> </tr> </table>			VINEGAR RICE WINE	2 1/2 qt / 2.37 l	1 1/4 gal / 4.73 l		SUGAR GRANULATED	5 lb / 2.27 Kilog	10 lb / 4.54 Kilog		SPICE SALT KOSHER	10 oz / 283 g	1 lb + 4 oz / 567 g		SPICE PEPPER BLACK GROUND	1 1/2 oz / 43 g	3 oz / 85 g		OIL SESAME DARK	1/4 cup	1/2 cup		OIL CANOLA	1/4 cup	1/2 cup		OIL CANOLA	2 TBL	1/4 cup	
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	PREPARATION																														
STEP 1	In a clean stainless steel mixing bowl combine the vinegar, sugar, salt and pepper. Blend until uniform using a wire whip.																														
	Slow drizzle in both oils while continuing to mix until all the oil has been emulsified																														
STEP 2	Place into line insert pans and cover with lids. Label, date, initial and day dot. Store at room temperature.																														
	EQUIPMENT																														
	STAINLESS STEEL MIXING BOWL	MEASURING CUPS	WIRE WHIP CAMBRO																												
	RUBBER SPATULA	LINE INSERT PAN WITH LID																													
INSURE THAT ALL THE WORK AREA, EQUIPMENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!																															

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	PASTA PIE FILLING	ID#:	LFILL - 03
SHELF LIFE:	4 DAYS	DATE ISSUED:	3/23/2012
		PORTIONS:	slices
	YIELD:	1 - pie	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	6 - slices	

<u>SOP - 20.4</u>	PASTA CAVATAPPI	2 lb / 907 g
	CHEESE RICOTTA	1 cup
	CHEESE ROMANO GRATED	1/2 cup
	CHEESE MOZZARELLA FRESH	1/2 cup
	OIL OLIVE PURE	2 TBL
	GARLIC IN OIL	1 TBL
<u>VEG - 07</u>	FAJITA ONIONS AND PEPPERS	2 cup
<u>VEG - 09</u>	SAUTEED MERLOT MUSHROOMS	1/2 cup
	TOMATO DICED CANNED	3 cup
	SPICE OREGANO GROUND	1/2 tsp
	SPICE PEPPER RED FLAKES CRUSHED	1/2 tsp
<u>LMEAT - 38</u>	SEASONED MEAT	3 cup
<u>CSC - 17</u>	ALFREDO SAUCE (SCRATCH)	3/4 cup / 177 ml
	SAUCE PIZZA CANNED	3/4 cup / 177 ml
	CHEESE MOZZARELLA FRESH	6 3/4 oz / 191 g
	CHEESE MOZZARELLA FRESH	1 1/2 cup

Preparation

- STEP 1 Combine cooked pasta and cheese in a large bowl and mix well to incorporate. Reserve.
- STEP 2 In a saute pan or stock pot with olive oil over medium heat, add garlic, fajita onions and peppers mushrooms, diced tomatoes, oregano, and red pepper flakes. Cook until fajita onions and peppers are tender. Remove from heat and reserve.
- STEP 3 In a hotel pan, add seasoned meat, pasta and cheese, vegetables with diced tomatoes, alfredo sauce, and pizza sauce. Mix with a kitchen spoon until all ingredients are fully incorporated.
- STEP 4 Spray the inside of a spring form pan with bottom attached with food spray coating the inside rim and bottom. Place 8 cup of the pasta filling into the spring form pan. Gently tap down the mixture until level. Place the sliced Mozzarella cheese on top of the pasta filling, completely covering the mixture. Cover the top of the pasta pie with shredded Mozzarella cheese completely covering the pie.
- STEP 5 Place the pasta pie in the spring form pan on a half sheet pan and bake in a 350°F/177°C oven for 10 minutes or until cheese is a golden brown. Remove from oven and place under refrigeration to cool completely.
- STEP 6 Once cooled, using a chef knife, cut around the inside edge of the pasta pie to remove it from the pan. Release the spring form pan and remove the ring. Cut the pasta into 6 equal triangular pieces and place each piece into large portion boat and cover with plastic wrap. Label, date, initial, and day dot. Store under 40°F/5°C refrigeration.

EQUIPMENT

LARGE MIXING BOWL	SAUTE PAN	HOTEL PAN	SPOON
CHEF KNIFE	MEASURING CUPS	MEASURING SPOONS	PLASTIC WRAP
PORTION BAGS			

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	POTATO SKIN FILLING	ID#:	LFILL - 14
SHELF LIFE:	2 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	6 oz/170 g
	YIELD:	5.3 - lb / 2.4 - Kilog	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	14 - 6 oz/170 g	

<u>VEG - 15</u>	POTATO SKINS	14 Each		
	WHITE CHEDDAR MASHED POTATO hot, 140°F/60°C	2 qt / 1.89 l		
<u>LTO MEAT - 06.2</u>	CREAM SOUR	1 cup		
	BACON DICING (1/4")	1 cup		
<u>SOP - 13</u>	1/4" chopped			
	CHOPPED GREEN ONIONS	2/3 cup		
	1/16" cut			
	CHEESE ROMANO GRATED	1 cup		
	CREAM HEAVY WHIPPING	2 TBL		

PREPARATION

STEP 1	Place potatoes and all ingredients into a stainless steel mixing bowl. Using a spatula, fold all ingredients until fully incorporated. NOTE: FOR LARGER BATCHES, USE THE HOBART MIXER WITH PADDLE ATTACHMENT AND MIX ON LOW SPEED UNTIL ALL INGREDIENTS ARE FULLY INCORPORATED.
STEP 2	Place the hot potato mixture into a pastry bag with a large star tip (#9). Gently squeeze the bag until the mixture is ready to come out of the tip. NOTE: BE SURE STAR TIP PRONGS ARE WIDE OPEN SO MIXTURE CAN FLOW EASILY.
STEP 3	Place skin on a level surface. Starting at one end, pipe the mixture in a small oval pattern and pipe evenly to the other end. The potato and filling should weigh 6 oz/170 g each. NOTE: FOR ROUNDED POTATO BOTTOMS, CAREFULLY USE A CHEF KNIFE TO LEVEL THE BOTTOM OF THE SKIN TO STABILIZE WHEN FILLING. BOTH THE POTATO AND FILLING NEEDS TO WEIGH 6 OZ/170 G.
STEP 4	Place finished potatoes on a sheet pan. Place frill picks in a few potatoes before covering with plastic wrap to protect potatoes. Label, date, initial and day dot. Store under 40°F/5°C refrigeration.

EQUIPMENT

STAINLESS STEEL MIXING BOWL	HOBART MIXER W/PADDLE AND BALLOON ATTACHMENTS	SPATULA	MEASURING CUPS
MEASURING SPOONS	PASTRY BAGS	CHEF KNIFE	PLASTIC WRAP
SHEET PANS	FRILL PICKS		

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	CRAB CAKE FILLING	ID#:	LFILL - 16
SHELF LIFE:	2 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	#10 scoop
	YIELD:	1.5 - qt / 1.4 - l	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	15 - #10 scoop	

LCSC - 18	CRAB MEAT LUMP JUMBO	2 lb / 907 g
MISC - 22	CRAB CAKE FILLING SAUCE	1 cup
SOP - 19	KID JIMI TENDERSTIX BREADING	1 cup
	CHOPPED PARSLEY	3 TBL

PREPARATION

- STEP 1 Place crab meat into a suitable stainless mixing bowl.
- STEP 2 Place crab cake filling sauce, breadcrumbs & parsley over the crabmeat. Using gloved hands, very gently FOLD the ingredients until they are fully incorporated. Try not to break up the large lump crabmeat. Place into a line insert pan.. Cover with lid, label, date, initial, and day dot. Store under 40Â°F/5Â°C for 1 hour before service to let mixture set up.

EQUIPMENT

STAINLESS STEEL MIXING BOWL	STORAGE CONTAINER WITH LID	RUBBER SPATULA	MEASURING CUPS
MEASURING SPOONS	KITCHEN SPOON		

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	MINI TRIFFLE	ID#:	LFILL - 18
SHELF LIFE:	3 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	Each
	YIELD:	1 - Each	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	1 - Each	
<u>LCSC - 96</u> <u>FILL - 08</u> <u>MISC - 02</u>	CAKE LB	4 cubes	
	1/2" diced		
	RASPBERRY FRESH	2 raspberry	
	BLUEBERRIES FRESH	2 blueberry	
	JELLY FOR TRIFFLE	1 2 oz/59ml	
	MINI CREME BRULEE	1/4 cup / 59 ml	
	WHIPPED CREAM	2 TBL / 30 ml	
PREPARATION			
STEP 1	Put the fruit and cake into the bottom of the mini dessert glass.		
STEP 2	Pour the jelly on top (wait until the jelly has nearly set before pouring over)		
STEP 3	Pipe the brulee mix using a star nozzle.		
STEP 4	Pipe the cream on top and smooth over the surface.		
STEP 5	Cover with plastic wrap. Store under 40Â°F/5Â°C refrigeration.		
EQUIPMENT			
	SQUIRT BOTTLE	#9 STAR TIP	PLASTIC WRAP
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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	VEGETABLE STOCK SCRATCH	ID#:	LHSC - 1.2
SHELF LIFE:	3 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	Gallon
	YIELD:	1.5 - gal / 5.7 - l	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	1.5 - gal / 5.68 - l	
	CARROT rough chopped	8 oz / 227 g	
	CELERY heads, rough chopped	8 oz / 227 g	
	ONION YELLOW peeled, rough chopped	1 lb / 454 g	
	GARLIC FRESH fresh chopped	3 TBL	
	HERB PARSLEY FRESH fresh, chopped	1/4 cup	
	TOMATO VINE RIPE 4X5 fresh, chopped	12 oz / 340 g	
	WATER	1 1/2 gal / 5.68 l	
	SPICE SALT KOSHER	1 TBL	
	SPICE PEPPER CRACKED	1 tsp	
	SPICE BAY LEAVES	2 leaf	
	SPICE THYME GROUND	1/2 tsp	
	PREPARATION		
STEP 1	Combine all ingredients in an appropriate sized pot or steam kettle.		
STEP 2	Bring to a boil and then simmer for 45 minutes.		
STEP 3	Strain stock through a colander into a suitable size storage container. Place in an ice bath and bring the temperature down to 40Â°F/5Â°C. Stir the stock occasionally to help cool the produce to 40Â°F/5Â°C. Place into a line insert pan. Cover with lid, label, date, initial, and day dot. Store under 40Â°F/5Â°C refrigeration.		
	EQUIPMENT		
	STOCK POT	WIRE WHIP	CHINA CAP
	MEASURING SPOONS		MEASURING CUPS
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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	HARD ROCK CREOLE SAUCE	ID#:	LHSC - 10
SHELF LIFE:	5 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	6 oz
YIELD:		2.5 - gal / 9.5 - l	5 - gal / 18.93 - l
INGREDIENTS		MEASURE	
PORTIONS PER BATCH		53.33 - 6 oz	106.67 - 6 oz

<u>SOP - 22.5</u> <u>SOP - 14.2</u> <u>VEG - 06.2</u> <u>SOP - 13</u>	PORK BACON RAW	1 lb / 454 g	2 lb / 907 g	
	14 to 18 count, raw, smoked, 1/4" diced			
	BUTTER UNSALTED	8 oz / 227 g	1 lb / 454 g	
	GARLIC IN OIL	1 cup	2 cup	
	ONIONS 1/4" DICE	3 cup	1 1/2 qt / 1.42 l	
	DICED GREEN PEPPERS	2 cup	1 qt / 946 ml	
	CELERY (MEDIUM DICE)	2 cup	1 qt / 946 ml	
	CHOPPED GREEN ONIONS	2 cup	1 qt / 946 ml	
	FLOUR AP	1 1/2 cup	3 cup	
	WATER	1 gal / 3.79 l	2 gal / 7.57 l	
<u>SOP - 45</u> <u>SEAS - 19</u>	hot			
	BASE CHICKEN	1 cup	2 cup	
	TOMATO PUREE CANNED	1 1/4 gal / 4.73 l	2 1/2 gal / 9.46 l	
	(FOR DOUBLE CONCENTRATED PUREE, USE HALF WATER AND HALF PUREE)			
	SAUCE WORCESTERSHIRE GAL	1/4 cup	1/2 cup	
	SUGAR GRANULATED	1/2 cup	1 cup	
	SPICE BASIL DRY	1/4 cup	1/2 cup	
	SPICE OREGANO LEAF	1/4 cup	1/2 cup	
	SPICE CUMIN GROUND	2 TBL	1/4 cup	
	SPICE PEPPER BLACK GROUND	2 TBL	1/4 cup	
<u>SOP - 45</u> <u>SEAS - 19</u>	SAUCE HOT FRANKS GAL	1 TBL	2 TBL	
	SPICE PEPPER CAYENNE	1 TBL	2 TBL	
	CHIPOTLE PEPPERS (PUREE)	1 TBL	2 TBL	
	SPICE SEASON SALT LAWRY'S	2 tsp	4 tsp	
	SPICE BAY LEAVES	6 leaf	12 leaf	
	SPICE THYME WHOLE	2 TBL	1/4 cup	

PREPERATION

- STEP 1 In a heavy duty stock pot place diced bacon over medium heat. Cook bacon and stir until the fat is rendered out.
NOTE: DO NOT BURN BACON. COOKING PROCESS WILL TAKE 15 TO 20 MINUTES OVER MEDIUM HEATR. THE BACON FAT WILL BE RENDERED OUT WHEN THE FAT IS COOKED THROUGH AND CLARIFIED.
- STEP 2 Add butter and garlic and let cook for 3 minutes. Sitr occasionally. DO NOT BROWN GARLIC AND BUTTER.
- STEP 3 Add onion, peppers, celery and green onions. Cook 7 to 10 minutes or until onions are soft and transluscent.
- STEP 4 Slowly add flour and stir to form a roux. Cook for 3 to 4 minutes. Constantly stir to avoid burning or scorchin.
- STEP 5 In a large measuring jug, dissolve chicken base into hot water with wire whip until fully incorporated. Slowly add chicken stock 1 qt at a time to temper roux. Stir constantly until roux is completely incorporated.
NOTE: STIR ROUX CONSTANTLY UNTIL SMOOTH AND BRING TO A SIMMER
- STEP 6 Add tomato puree, Worcestershire sauce and fully incorporate with a wire whip. Bring to a simmer.
- STEP 7 Add the remaining ingredients and incorporate with a wire whip. Bring to a full simmer for 20 minutes. Remove from heat. Place into a bath and cool to 40Â°F/5Â°C. Stir sauce every 5 minutes to cool evenly and quickly. Once cooled, transer into line insert pans, cover with lid, label, date, initial, and day dot. Store under 40Â°F/5Â°C refrigeration.
NOTE: BE SURE TO REMOVE ALL BAY LEAVES BEFORE PLACING INTO LINE INSERT PANS

EQUIPMENT

STOCK POT	WIRE WHIP	GALLON MEASURE	MEASURING CUPS
MEASURING SPOONS	LINE INSERT PAN WITH LID		

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:		PIZZA SAUCE		ID#: LHSC - 11.1	
SHELF LIFE:		4 DAYS		DATE ISSUED: 9/23/2011	
				PORTIONS: 1.5 GAL	
		YIELD: 1 - 1.5 GAL			
		INGREDIENTS		MEASURE	
		PORTIONS PER BATCH		1 - 1.5 GAL	

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	JIM BEAM SAUCE REDUCTION	ID#:	LHSC - 12
SHELF LIFE:	4 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	Fluid Oz
	YIELD:	1 - gal / 3.8 - l	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	128 - oz / 3.79 - l	

SYRUP CORN BLUE	2 qt / 1.89 l		
BOURBON JIM BEAM KITCHEN	1 1/2 qt / 1.42 l		
HONEY	2 cup		
CONSOMME CHICKEN	1 qt / 946 ml		

PREPARATION

Place all the ingredients in a thick gauge sauce pan. Place over medium heat, and bring to a boil. Reduce heat and **SIMMER** until reduced by **HALF** (approximately 20-30 minutes). Remove and cool. Reserve for Jim Beam Sauce. If storing, place in a line insert pan and cover with lid.. Label, date, initial, and day dot. Rotate and store under 40Â°F/5Â°C refrigeration.

NOTE: BRING MIXTURE TO A BOIL SLOWLY THEN REDUCE TO A SIMMER TO REDUCE.

EQUIPMENT

SAUCE PAN	LEXAN	GALLON MEASURE	WIRE WHIP
LINE INSERT PAN WITH LID			

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	BOLOGNAISE SAUCE	ID#:	LHSC - 15
SHELF LIFE:	4 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	Portion
	YIELD:	16 - lb / 7.3 - Kilog	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	42.67 - Portion	

<u>SOP - 22.1</u>	BEEF BURGER 6OZ	2 lb / 907 g
	PORK GROUND	2 lb / 907 g
	OIL OLIVE PURE	1 1/2 cup
<u>SOP - 18.1</u>	RED ONION (SMALL DICE)	1 lb / 454 g
<u>SOP - 22.5</u>	CELERY	8 oz / 227 g
	CARROTS SMALL DICE	5 lb / 2.27 Kilog
	ONIONS 1/4" DICE	1 lb / 454 g
	GARLIC IN OIL	3 TBL
	PASTE TOMATO	1/4 cup
	WINE KITCHEN HOUSE RED	1 cup
	TOMATO DICED CANNED	2 #10 Can
	SPICE OREGANO LEAF	3 TBL
	SPICE BASIL DRY	3 TBL
	SPICE PARSLEY FLAKES	1/4 cup
	SPICE SALT IODIZE TABLE	1 TBL
	SPICE PEPPER BLACK GROUND	1 1/2 tsp
	SPICE BAY LEAVES	4 leaf
	TOMATO SAUCE CANNED	1 #10 Can

PREPARATION

- STEP 1 In a large stock pot, cook beef and pork together until fully cooked and browned. Strain the cooked meat through a china cap and let the excess grease drain off. Once drained, let cool and reserve.
- STEP 2 In a clean large stock pot, heat the olive oil over medium heat. Add the celery, carrots and onions. Cook until the onions are soft and translucent. Add the garlic and cook for 3 minutes.
- STEP 3 Add the tomato paste and red wine. Stir with a wire whip to incorporate.
- STEP 4 Add the remaining ingredients and incorporate with a wire whip. Bring to a full simmer for 45 minutes to 1 hour.
- STEP 5 Add the cooked ground beef and pork to the sauce and stir to incorporate. Let cook for an additional 30 minutes.
- STEP 6 Remove from the heat. Place into an ice bath to cool completely.
- STEP 7 Once cooled place into line insert pans. Cover with lid, label, date, initial, day dot and stor under 40Â°F/5Â°C refrigeration.

EQUIPMENT

STOCK POT	MEASURING CUPS	MEASURING SPOONS	CHINA CAP
WIRE WHIP	LINE INSERT PAN WITH LID		

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	NEW ORLEANS BBQ MARINADE		ID#:	LHSC - 19
SHELF LIFE:			DATE ISSUED:	9/23/2011
			PORTIONS:	2 oz/59 ml
	YIELD:	2 - qt / 1.9 - l	4 - qt / 3.79 - l	
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	32 - 2 oz/59 ml	64 - 2 oz/59 ml	
<u>HSC - 01</u> <u>SOP - 13</u>	BUTTER UNSALTED	8 oz / 227 g	1 lb / 454 g	
	GARLIC PEELED	1 cup	2 cup	
	CHICKEN STOCK	1 qt / 946 ml	2 qt / 1.89 l	
	CHOPPED GREEN ONIONS	1 1/2 cup	3 cup	
	SYRUP CORN BLUE	2 qt / 1.89 l	1 gal / 3.79 l	
	SAUCE HOT FRANKS GAL	1/4 cup	1/2 cup	
	SAUCE WORCESTERSHIRE GAL	1/4 cup	1/2 cup	
	SPICE PAPRIKA	2 TBL	1/4 cup	
	SPICE THYME GROUND	2 TBL	1/4 cup	
	SPICE OREGANO GROUND	2 TBL	1/4 cup	
	SPICE PEPPER RED FLAKES CRUSHED	2 tsp	4 tsp	
	SPICE SALT IODIZE TABLE	1 1/2 tsp	1 TBL	
	SPICE PEPPER BLACK GROUND	1 1/2 tsp	1 TBL	
	SPICE BAY LEAVES	6 leaf	12 leaf	
PREPARATION				
STEP 1	In a large sauce pan, add the butter over medium heat. Add the garlic and cook until softened.			
STEP 2	Add the remaining ingredients, stir to incorporate and slowly bring to a boil. Reduce to a simmer and reduce by half. Remove from heat and pour into a lexan. Place in an ice bath to cool completely.			
STEP 3	Once cooled, strain mixture through a China cap into line insert pans. Cover with lid, label, date, initial and day dot. Store under 40°F/5°C refrigeration			
NOTE: BE SURE TO RESERVE SOME OF THE GLAZE FOR THE MARINATING OF THE SHRIMP.				
EQUIPMENT				
	SAUCE PAN	KITCHEN SPOON	CHINA CAP	LEXAN
	LINE INSERT PAN WITH LID	MEASURING SPOONS	MEASURING CUPS	
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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	VEGETABLE STOCK	ID#:	LHSC - 24.1
SHELF LIFE:	3 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	Cup
	YIELD:	5 - gal / 18.9 - l	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	80 - cup / 18.93 - l	

BASE VEGETABLE

1 lb / 454 g

PREPARATION

- STEP 1 Combine all ingredients in an appropriate sized pot or steam kettle.
 STEP 2 Bring to a boil and then simmer for 45 minutes.
 STEP 3 Strain stock into a suitable size storage container. Place in an ice bath and bring temperature down to 40°F(5°C). Make sure to stir every 5 minutes until the product temperature is down to 40°F(5°C). Cover, label, date, initial, and day dot. Rotate and store under 40°F(5°C) refrigeration.

INSURE THAT ALL THE WORK AREA, EQUIPMENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	HERB CHICKEN SAUCE	ID#:	LHSC - 26
SHELF LIFE:	2 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	2 oz
	YIELD:	1 - qt / 946 - ml	2 - qt / 1.89 - l
			13 - qt / 12.3 - l
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	16 - 2 oz	32 - 2 oz
			208 - 2 oz

MISC - 01	BASE CHICKEN	2 TBL	1/4 cup	1 2/3 cup
	WATER	1 qt / 946 ml	2 qt / 1.89 l	3 1/4 gal / 12.3 l
	BLOND ROUX	2 1/2 oz / 71 g	5 oz / 142 g	2 lb + 1/2 oz / 921 g
	BASE HERBS PROVINCAL	1 TBL	2 TBL	3/4 cup

PREPARATION

- STEP 1 Place the water and chicken base into a suitable size stock pot over high heat and bring to a boil. Stir with a wire whip to mix well.
- STEP 2 Whisk the room temperature roux and herb de provence base into a boiling chicken broth. Whisk until all lumps are broken down. Return to a boil then reduce heat and simmer for 5 minutes. Whisk thoroughly to ensure there are no lumps of roux.
- STEP 3 Place into a line insert pan for service. Hold hot between 160°F-180°F (71°C-82°C)

NOTE: ANY SAUCE LEFT AT THE END OF THE NIGHT MUST BE CHILLED TO BELOW 40°F/5°C WITHIN 1/2 HOUT IF IT IS TO BE USED FIRST, THE NEXT DAY.

Cooling Procedures

1. Fill out labels with the product name, day & date of production.
2. Combine equal parts cold water and ice to create an ice bath large enough for the amount of product to be cooled.
3. Place 16 cups of product into large heat seal bag or 6 cups of product into small heat bags or suitable container.
4. Seal the bag approximately 4in / 10cm from the opening. Place label inside sealed bag and seal again above the label to keep dry and legible.
5. Place each bag or container into the ice bath and record the time in a cooling log.
6. At two hours, verify that the temperature is 70°F/21°C or less and record. Place an instant read thermometer between two bags that are on top of each other. Shake each bag or stir contents of containers to establish an even product temperature
7. Every two hours, check the temperature and record.
8. 8) During cooling process, add ice to ice bath as needed to maintain temperature of 40°F/5°C or less.
9. Once the product has reached 40°F/5°C or less (four hours additional maximum). Place in cooler and rotate using FIFO. (First In First Out)

- STEP 4 Place cooled sauce into proper containers. Use a spatula to scrape all of the sauce into containers. Label, date, initial, and day dot. Store under 40°F/5°C refrigeration.

EQUIPMENT

SAUCE POT	WIRE WHIP	MEASURING CUPS	MEASURING SPOONS
LINE INSERT PAN			

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	MAD ANTHONYS BBQ SAUCE	ID#:	LHSC - 28
SHELF LIFE:	4 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	2.5oz
	YIELD:	27 - cup / 6.4 - l	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	86.4 - 2.5oz	

RAISINS	8 oz / 227 g
WATER	1 cup
VINEGAR WHITE	1 x 1/3cup
VINEGAR CIDER APPLE	1 1/4 qt / 1.12 l
GARLIC IN OIL	4 1/2 oz / 128 g
KETCHUP VOL PAK POUCH	8 lb / 3.63 Kilog
MOLASSES	1 1/4 qt / 1.12 l
SUGAR BROWN DARK	1 lb + 6 oz / 624 g
JUICE ORANGE CONCENTRATE	3 1/2 oz / 99 g
SPICE CHIPOLTE CHILI POWDER	1 3/4 oz / 50 g
SPICE CHILI POWDER	1 1/2 oz / 43 g
SPICE ONION MINCED	2 3/4 oz / 78 g
SPICE PEPPER BLACK COARSE GROUND	2 oz / 57 g
SPICE PEPPER RED FLAKES CRUSHED	1/4 cup
SPICE GARLIC POWDER	2 oz / 57 g
SPICE THYME GROUND	1 tsp
SPICE SALT KOSHER	4 tsp
FLAVORING LIQUID SMOKE	2 tsp

PREPERATION

- STEP 1 Soak the raisins in the hot water until soft (approx. 2 min). Then, in a food processor with a 'S' blade attachment, puree raisons with the water, vinegars and garlic cloves.
- STEP 2 Place all remaining ingredients into a heavy guage stainless steel sauce pot and whisk well.
- STEP 3 Over LOW heat, bring sauce to 200Â°F/94Â°C and simmer for 15 minutes, stirring every 5 minutes. Use a rubber spatula to stir the inner edges and corners of the sacue pot.
- STEP 4 Once the sauce is cooked for the proper time, remove from the heat. Pour into a lexan and place in an ice bath to cool completely. Once cooled, place into line insert pans and cover with lids. Label, date, initial, and day dot. Store under 40Â°F/5Â°C refrigeration.

EQUIPMENT

SAUCE POT MEASURING SPOONS MEASURING CUPS FOOD PROCESSOR WITH 'S' BLADE ATTACHMENT
WIRE WHIP SPATULA LINE INSERT PAN WITH LID

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	CARIBBEAN SAUCE	ID#:	LHSC - 31
SHELF LIFE:	5 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	3 oz/89 ml
	YIELD:	3 - qt / 2.8 - l	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	32 - 3 oz/89 ml	

<u>SOP - 22.15</u>	OIL OLIVE PURE	1/4 cup
	YELLOW ONION (SMALL DICE)	1 lb / 454 g
	GARLIC IN OIL	1/4 cup
	SPICE MUSTARD DRY	2 TBL
	JUICE ORANGE CONCENTRATE	2 cup
	SAUCE CHILI	1 cup
	MOLASSES	1/2 cup
	SAUCE WORCESTERSHIRE GAL	1/4 cup
	MUSTARD GRAINED	1/4 cup
	SPICE MUSTARD SEED	2 oz / 57 g
	SPICE PEPPER CAYENNE	1/2 tsp
	SPICE THYME WHOLE	1 tsp
	WINE SHERRY KITCHEN	3/4 cup
	MUSTARD DIJON	1/4 cup
	BASE CHICKEN	1 1/2 tsp
	WATER	2 cup
<u>SOP - 31</u>	PEPPER JALAPENO	3 TBL
	CILANTRO (CHOPPED)	2 TBL

PREPARATION

- STEP 1 In a stainless steel stock pot, heat olive oil over medium heat. Add onions and garlic. Cook until tender, approximately 5 minutes.
- NOTE: DO NOT BURN**
- STEP 2 Add the dry mustard and stir to incorporate.
- STEP 3 Add orange juice concentrate, chili sauce, molasses, soy sauce, worcestershire, mustard, mustard seeds, cayenne, thyme, sherry and Dijon mustard. Using wire whip, stir to fully incorporate.
- STEP 4 In a 2 qt measuring jug, add hot water and chicken base. Using a wire whip, stir until the chicken base is completely dissolved. Add to the stock pot and stir. Bring to a full boil. Reduce to a simmer and stir occasionally. Cover the stock pot 3/4 of the with a lid. Let simmer for 10 to 12 minutes to achieve a smooth consistency. Using a kitchen spoon, skim off any "scum" from the orange juice concentrate.
- STEP 5 Remove the cover, add peppers and cilantro. Stir to incorporate. Simmer for 5 minutes and remove from heat. Transfer to line insert pans for service or pour into a lexan and place into an ice bath to cool completely.
- NOTE: CARIBBEAN SAUCE NEEDS TO BE HELD IN A DOUBLE PAN FOR SERVICE WITH WATER TO KEEP FROM BREAKING DOWN.**
- STEP 6 Once cooled, place into line insert pans. Label, date, initial and day dot. Cover with lids and store under 40°F/5°C refrigeration.

EQUIPMENT

STOCK POT	MEASURING CUPS	MEASURING SPOONS	KITCHEN SPOON
WIRE WHIP	MEASURING JUG	LINE INSERT PAN WITH LID	

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	RANCHERO SAUCE	ID#:	LHSC - 36
SHELF LIFE:	5 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	Cup
	YIELD:	4 - cup / 946 - ml	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	4 - cup / 946 - ml	

	OIL OLIVE PURE	1/4 cup		
<u>SOP - 22.15</u>	YELLOW ONION (SMALL DICE)	1 cup		
	GARLIC IN OIL	1 TBL		
<u>SOP - 14.1</u>	DICED TOMATO	1 qt / 946 ml		
<u>VEG - 23</u>	GRILLED JALAPENOS SALSA	1 Each		
	HERB OREGANO FRESH	1 tsp		
	SPICE CUMIN GROUND	1/2 tsp		
	SPICE CHILI POWDER	1/2 tsp		
	SPICE SALT IODIZE TABLE	1/2 tsp		

PREPARATION

- STEP 1 In a medium sauce pot, heat olive oil. Add onions and cook until onions are tender.
- STEP 2 Add the garlic, tomatoes and jalapenos. Stir until all ingredients are incorporated. Cook for 10 minutes. Stir occasionally.
- STEP 3 Add the seasonings and stir to incorporate. Cook for 3 minutes. Remove from heat. Transfer half of the mixture to a suitable size lexan. Using a bermixer puree the mixture to paste like texture. Transfer both the pureed mixture and the remaining mixture into a lexan. Place into an ice bath to cool. Once cooled, transfer into line insert pans, cover with lids, label, date, initial and day dot. Store under 40Â°F/5Â°C refrigeration.

EQUIPMENT

MEDIUM SAUCE POT	KITCHEN SPOON	MEASURING SPOONS	MEASURING CUPS
LEXAN	LINE INSERT PAN WITH LID		

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	CHIPOTLE BBQ SAUCE	ID#:	LHSC - 37
SHELF LIFE:	4 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	Fluid Oz
	YIELD:	5 - cup / 1.2 - l	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	40 - oz / 1.18 - l	

CSC - 01.2
HSC - 02
SOP - 45

TANGY BBQ	1 qt / 946 ml
HICKORY BBQ SAUCE	1 cup
CHIPOTLE PEPPERS (PUREE)	1 TBL

PREPARATION

STEP 1 Place all ingredients into a stainless steel mixing bowl. Using a wire whip, mix until all ingredients are smooth and fully incorporated.

STEP 2 Place into line insert pans. Use a spatula to remove all of the sauce from the mixing bowl. Cover with lids, label, date, initial and day dot. Store under 40Â°F/5Â°C.

EQUIPMENT

FOOD PROCESSOR WITH 'S' BLADE ATTACHMENT	RUBBER SPATULA	MEASURING CUPS	MEASURING SPOONS
LINE INSERT PAN WITH LID			

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	HOLLANDAISE SAUCE	ID#:	LHSC - 38
SHELF LIFE:	2 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	2 TBL
	YIELD:	2.5 - cup / 591 - ml	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	20 - 2 TBL	

BUTTER UNSALTED	1 lb / 454 g
EGG YOLKS	8 Each
JUICE LEMON FRESH	4 tsp
SAUCE HOT FRANKS GAL	1/4 tsp
WATER	2 TBL
WATER	2 tsp
SPICE SALT IODIZE TABLE	1 tsp
SPICE PEPPER BLACK GROUND	1/2 tsp

PREPARATION

STEP 1 In a stainless steel bowl on top of a medium stock pot over simmering water, add the egg yolks, lemon juice hot sauce and water. Using a wire whip, constantly mix until all ingredients are fully incorporated and mixture is pale yellow.

NOTE: BE SURE THE BOTTOM OF THE BOWL DOES NOT TOUCH THE WATER AND THE WATER IS NOT BOILING.

STEP 2 Remove the bowl from heat and continue to mix with the wire wip. Add the butter while mixing 1 TBL at a time. Continue to mix until the butter is incorporated into the mixture.

STEP 3 Transfer the mixture into a lexan and place into an ice bath to cool. Once cooled, transfer into line insert pans, Cover with lid, label, date, initial, and day dot. Store under 40Â°F/5Â°C refrigeration.

EQUIPMENT

STAINLESS STEEL MIXING BOWL	MEDIUM SAUCE POT	WIRE WHIP	MEASURING SPOONS
MEASURING CUPS	LEXAN	LINE INSERT PAN WITH LID	

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	RED CHILI SAUCE	ID#:	LHSC - 40
SHELF LIFE:		DATE ISSUED:	9/23/2011
		PORTIONS:	2 oz/59 ml
	YIELD:	2.3 - qt / 2.1 - l	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	36 - 2 oz/59 ml	

CSC - 01.2

WATER	1 1/2 qt / 1.42 l
SPICE CHILI POWDER	1 1/2 cup
SPICE GARLIC GRANULATED	5 tsp
SPICE PEPPER BLACK COARSE GROUND	1 1/2 tsp
TANGY BBQ	1 qt / 946 ml
BASE CHICKEN	1/4 cup
WATER	1/4 cup
CORN STARCH	3 TBL

PREPARATION

STEP 1 In a large sauce pan add the water, chili powder, garlic pepper, BBQ sauce an chicken base and place over medium heat. Bring to a simmer. Using a wire whip, stir occasionally while letting the sauce simmer for 15 minutes.

NOTE: BE SURE TO STIR THE SAUCE OCCASIONALLY SO NOT TO SCORCH THE SAUCE

STEP 2 In a separate small stainless steel bowl place the water and the corn starch. Mix with a wire whip until the corn starch dissolved and evenly blended. Add the mixture into the sauce and return to a simmer for another 5 minutes.

STEP 3 Remove from heat and place into an ice bath completely. Once cooled, portion into 2 oz/59 ml portion in icrowaveable containers or into line insert pans. Cover with lids, label, date,, initial and day dot. Store under 40Â°F/5Â°C refrigeration.

EQUIPMENT

SAUCE PAN	WIRE WHIP	MEASURING CUPS	MEASURING SPOONS
CONTAINER WITH LID	LINE INSERT PAN WITH LID		

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	BBQ AU JUS		ID#:	LHSC - 43
SHELF LIFE:			DATE ISSUED:	6/4/2012
			PORTIONS:	2 oz/59 ml
	YIELD:	1 - gal / 3.8 - l		
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	64 - 2 oz/59 ml		
<u>HSC - 08.2</u> <u>HSC - 08.2</u> <u>HSC - 02</u> <u>HSC - 02</u>	BROWN SAUCE MERLOT BUTTER BROWN SAUCE MERLOT BUTTER HICKORY BBQ SAUCE HICKORY BBQ SAUCE SAUCE SEASONING BROWNING SPICE THYME GROUND SPICE ROSEMARY LEAF	3 qt / 2.84 l 3 cup 1 qt / 946 ml 1 cup 2 TBL 5 tsp 5 tsp		
PREPARATION				
STEP 1	Combine all ingredients in a large saucepot and slowly bring to a boil over medium heat Reduce to a simmer and cook for 5 minutes. Stir occasionally.			
STEP 2	Transfer to a clean storage container and cool in an ice bath. Once cooled, transfer to line insert pans and cover with lids. Label, date, initial and day dot. Store under 40Â°F/5Â°C refrigeration.			
EQUIPMENT				
	MEASURING CUPS	MEASURING SPOONS	HEAVY SAUCE PAN	WIRE WHIP
	RUBBER SPATULA	CONTAINER WITH LID	LINE INSERT PAN WITH LID	
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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	MANGO MYERS RUM SAUCE	ID#:	LHSC - 44
SHELF LIFE:	4 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	Quart
	YIELD:	2 - qt / 1.9 - l	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	2 - qt / 1.89 - l	

RUM MYERS	2 cup / 473 ml
SUGAR GRANULATED	1 cup
WATER	3/4 cup
SPICE SALT KOSHER	2 tsp
MANGO TIDBIT IQF	2 cup
PUREE MANGO	3 cup

PROCEDURE

STEP 1 In a medium stainless steel sauce pan over medium high heat, add the Myers Rum. Bring the rum to a boil. Reduce heat and reduce the rum to half.

NOTE: BE SURE TO USE A MEASURING CUP TO VALIDATE YOU HAVE REDUCED THE RUM IN HALF. THIS WILL TAKE APPROXIMATELY 10 MINUTES TO REDUCE.

STEP 2 Add the sugar granulate, Water and salt. Stir to incorporate with wire whip. Let cook for 3 to 4 minutes until the sauce has reduced slightly.

STEP 3 Add the Mango chunks. Stir to incorporate. Let cook for 6 to 8 minutes.

STEP 4 Place all the ingredients including the mango Puree into a food processor with an 'S' Blade. Pulse until all ingredients are fully incorporated and smooth. Use a spatula to scrape down sides and pulse several times to mix completely.

STEP 5 Place into line insert pans with spatula. Cover with lids, date, initial and day dot. Place under 40Â°F/5Â°C refrigeration.

EQUIPMENT

SAUCE PAN	WIRE WHIP	FOOD PROCESSOR WITH 'S' BLADE ATTACHMENT	MEASURING SPOONS
MEASURING CUPS	LINE INSERT PAN WITH LID		

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	MERLOT WINE REDUCTION	ID#:	LHSC - 45
SHELF LIFE:		DATE ISSUED:	9/23/2011
		PORTIONS:	3oz ladle
	YIELD:	1 - gal / 3.8 - l	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	42.67 - 3oz ladle	

OIL OLIVE PURE	1 cup
SHALLOTS PEELED	2 cup
HERB THYME FRESH	12 sprig
SPICE PEPPER BLACK COARSE GROUND	2 TBL
MUSHROOM PORCINI	1 cup
WINE KITCHEN HOUSE RED	1 1/2 qt / 1.42 l
BASE ESPAGNOL	1 lb / 454 g
WATER	1 gal / 3.79 l
BUTTER UNSALTED	1 lb / 454 g

PREPARATION

- STEP 1 Using large stock pot over medium heat, add olive oil, shallots, fresh thyme, black pepper coarse, dried porcini mushrooms. Cook the ingredients, stirring occasionally till slightly caramelized.
- STEP 2 Add merlot wine and reduce by half.
- STEP 3 Combine espagnole base and water thru they are fully incorporated, left all the ingredients infuse together by simmering slowly until a sauce like texture is achieved.
- STEP 4 Add butter, whisk till fully incorporated. Strain sauce though a fine china cap into a lexan. Place into an ice bath to cool completely. Once cooled transfer into line insert pans and cover with lids. Label, date, initial, date and day dot. Store under 40Â°F/5Â°C refrigeration.

EQUIPMENT

LARGE STOCK POT OR RONDO PAN	WIRE WHIP	CHINA CAP	MEASURING CUPS
MEASURING SPOONS	LEXAN	LINE INSERT PAN WITH LID	

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	SANTA FE PORK MARINADE	ID#:	LHSC - 63
SHELF LIFE:		DATE ISSUED:	9/23/2011
		PORTIONS:	Quart

	YIELD:	20 - 8 OZ		
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	5 - qt / 4.73 - l		

HSC - 01	BUTTER ALTERNATE	1 cup		
	SPICE SEASONING SANTA FE (SOUTHWEST)	8 oz / 227 g		
	SPICE CHILI ANCHO POWDER	2 oz / 57 g		
	JUICE TOMATO	1 cup		
	SAUCE WORCESTERSHIRE GAL	1/4 cup		
	PICKLE JUICE	1 cup		
	CHICKEN STOCK	3 qt / 2.84 l		
	ONION YELLOW	10 oz / 283 g		
	PEPPER BELL GREEN	10 oz / 283 g		
	GARLIC IN OIL	1/4 cup		

	PREPARATION
STEP 1	Place all ingredients into a lexan. Using a bermixer, mix until all ingredients are incorporated.
STEP 2	Cover container with lid and place under 40°F/5°C refrigeration. Reserve for marinating the pork.

EQUIPMENT			
BERMIXER	LEXAN WITH LID	MEASURING CUPS	MEASURING SPOONS

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	CAJUN BBQ SAUCE	ID#:	LHSC - 64
SHELF LIFE:	4 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	2 oz
	YIELD:	2 - qt / 1.9 - l	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	32 - 2 oz	

SPICE MUSTARD DRY	3 TBL
MUSTARD DIJON	1/4 cup
SPICE GARLIC POWDER	1 TBL
SPICE GINGER GROUND	1 tsp
SPICE CHILI POWDER	1 TBL
SPICE PEPPER WHITE GROUND	2 tsp
SPICE PEPPER RED FLAKES CRUSHED	2 tsp
SAUCE WORCESTERSHIRE GAL	1/4 cup
VINEGAR CIDER APPLE	1 cup
JUICE ORANGE CONCENTRATE	2 cup
SAUCE CHILI	3 cup
MOLASSES	1 cup
CHICKEN STOCK	3 cup
SAUCE SOY	1/2 cup
SAUCE PICK A PEPPER	1/4 cup

HSC - 01

PREPARATION

- STEP 1 In a suitable size lexan, add all ingrediants up to the apple cider vinegar. Using a wire whip, stir until all ingredients are fully incorporated.
- STEP 2 Place the above mixture in a suitable size stock pot. Add the remaining ingredients and using a wire whip and mix until fully incorporated. Place pot over medium heat and bring to a boil. Reduce heat to low and let simmer for 10 minutes. Remove from heat. Pour into a suitable size lexan and place into an ice bath to cool completely. Once cooled, Place into line insert pans. Cover with lid, label, date, initial and day dot. Store under 40Â°F/5Â°C refrigeration.

EQUIPMENT

LEXAN	MEASURING CUPS	MEASURING SPOONS	WIRE WHIP
STOCK POT	LINE INSERT PAN WITH LID		

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	LAMB JUICE	ID#:	LHSC - 65
SHELF LIFE:		DATE ISSUED:	9/23/2011
		PORTIONS:	5 oz/150 ml
	YIELD:	1 - qt / 946 - ml	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	6.4 - 5 oz/150 ml	

LMEAT - 36
HSC - 09

LAMB COOKING OF
AU JUS

1 17 oz
1 qt / 946 ml

PREPARATION

STEP 1 Place the vegetables, lamb juice and au jus into a stock pot over medium heat
STEP 2 bring to boil and let simmer for 20 minutes
STEP 3 strain through a china cap into suitable storage container. Place into an ice bath and cool completely Once cooled, place into a line insert container and cover with a lid. Store under 40F/5C refrigeration.

EQUIPMENT

STOCK POT	CONTAINER WITH LID	KITCHEN SPOON	MEASURING CUPS
CHINA CAP	LINE INSERT PAN WITH LID		

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	CHICKEN ANDOUILLE MIXTURE	ID#:	LMEAT - 01
SHELF LIFE:	3 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	Cup

	YIELD:	8 - cup / 1.9 - l		
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	8 - cup / 1.89 - l		

<u>LMEAT - 14</u>	OIL SALAD	1/4 cup		
	CHICKEN BREAST 8OZ	3 lb / 1.36 Kilog		
	CHARRED ANDOUILLE SAUSAGE	3 lb / 1.36 Kilog		
	GARLIC FRESH	1/2 cup		
	chopped fine, 1/8"			
<u>SOP - 14.2</u>	DICED GREEN PEPPERS	2 cup		
	1/4"			
<u>SOP - 14.5</u>	DICED RED PEPPERS	2 cup		
	1/4"			
	ONION YELLOW	2 cup		
	1/2" diced			
	CELERY	2 cup		
	1/2" diced			
	TOMATO DICED CANNED	1 #10 Can		
	strained			
	WATER			
	hot			
	BASE CHICKEN	1/2 cup		
	Minor's			
	FLOUR AP	1/2 cup		
<u>SEAS - 07</u>	CAJUN SEASONING (SCRATCH)	1/2 cup		

Preparation

STEP 1	Heat oil in braizer pan or tilt skillet. Saute chicken and andouille sausage until sausage and chicken are brown on all sides
STEP 2	Add garlic, peppers, onions, and celery. Saute all ingredients until onions are translucent.
STEP 3	Add chopped, diced tomatoes and bring to a simmer.
STEP 4	Add water, chicken base, and flour in a seperate bowl. Mix with a wire whisk until there are no lumps in mixture.
STEP 5	Add the above mixture into braizer pan or skillet. Bring everything to a simmer.
STEP 6	Add in Cajun seasoning and stir to incorporate. Remove from heat.
STEP 7	Place in a suitable size container and place in an ice bath to cool completely.
STEP 8	Once cooled, place into line insert pans and cover with lid. Label, date, initial and day dot. Store under 40Â°F/5Â°C refrigeration.

EQUIPMENT

STOCK POT/TILT SKILLET	KITCHEN SPOON	STAINLESS STEEL MIXING BOWL	WIRE WHIP
MEASURING CUPS	MEASURING SPOONS	LINE INSERT PAN WITH LID	

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	ROCK CHOP HALF LOAD (US)	ID#:	LMEAT - 02
SHELF LIFE:	4 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	Each
	YIELD:	12 - Each	24 - Each
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	12 - Each	24 - Each

PORK CHOP	12 Each	24 Each
SUGAR BROWN DARK	1/2 cup	1 cup
1 tsp per side		

PREPERATION

- STEP 1 Completely defrost the pork chops under refrigeration on lined sheet trays. This will take at least 24 to 36 hours. Remove the trayed pork chops from the walk-in and take them to the prep area.
NOTE: PORK MUST BE COMPLETELY THAWED. SEMI-FROZEN PORK WILL EFFECT SMOKING PROCESS
- STEP 2 Line your work area with sheet pan liner or sheet pans. Spray the single level racks with pan coating spray or rub the top bars with a clean oiled towel. If multiple racks are needed, stack them on top of each other before spraying the pan coating.
NOTE: USE THE SINGLE LEVEL RACKS FOR THE PORK CHOPS
- STEP 3 Fill the steam pan and the drippings pan with 1 gal/3.8 l of water EACH. Remove the smoke box and fill with 3 cup of Hickory Wood Chips. Place smoker box back in smoker.
- STEP 4 Remove the chops from the cryovac. Rub brown sugar over both sides of the eye of the pork chop.
NOTE: REMOVE CHOPS FROM CRYOVAC 2 HOURS PRIOR TO RUBBING ON THE BROWN SUGAR
- STEP 5 Place the prepped chops on the fine wire smoker grates. 4 across by 3 deep (12 per rack). Place in the smoker starting with the top slot. Using a probe, place one into the thickest pork chop in the center of the muscle. Pull probe cord through the probe holes and plug into the appropriate port. Securely close the door of the unit.
- STEP 6 On the front panel of the smoker, press "Menu Select" ENTER "6" FOR THE SMOKED ROCK CHOPS Press "Enter", then press "Start/Stop", then press "Enter" again to verify you have water, then press "Enter" again to verify the wood chips are in place. The unit will now start up.
NOTE: DO NOT OPEN THE DOOR ONCE COOKING PROCESS HAS STARTED
- STEP 7 When cooking process is complete, the alarm will sound. Open door slightly allowing the safety latch to catch the door. Allow the hot steam and smoke to escape for 1 minute then open the door completely. Remove the probe from the chop.
NOTE: WHEN COOKING CYCLE IS DONE, BE SURE THE INTERNAL TEMPERATURE OF THE CHOPS ARE AT LEAST 145Â°/63Â°C. THE UNIT WILL GO INTO THE "HOLD MODE" WHICH HOLDS PRODUCT AT 150Â°F/66Â°C.
- STEP 8 Refer to SOP - 49 for proper handling of pork chops.
- STEP 9 When cooled remove smoker box and carefully dump the wood chips into the approved container with self closing lid. Pour plenty of water over the burnt chips because there may be live ash. Make sure the lid closed. When cooled, remove both the steam and dripping pans, empty and wash. Once cooled remove the racks and wash.

EQUIPMENT

VINYL GLOVES	YIELDKING SMOKER/OVEN	GALLON MEASURE	MEASURING CUPS
PAN RELEASE SPRAY	SHEET TRAYS	PARCHMENT PAPER	YIELDKING TEMPERATURE PROBES

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	ROCK CHOP FULL LOAD (US)	ID#:	LMEAT - 02.2
SHELF LIFE:	4 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	Each
	YIELD:	36 - Each	48 - Each
			60 - Each
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	36 - Each	48 - Each
			60 - Each

PORK CHOP	36 Each	48 Each	60 Each
SUGAR BROWN DARK	72 tsp per side	96 tsp per side	120 tsp per side
1 tsp per side			

PREPERATION

- STEP 1 Completely defrost the pork chops under refrigeration on lined sheet trays. This will take at least 24 to 36 hours. Remove the trayed pork chops from the walk-in and take them to the prep area.
- NOTE: PORK MUST BE COMPLETELY THAWED. SEMI-FROZEN PORK WILL EFFECT SMOKING PROCESS**
- STEP 2 Line your work area with sheet pan liner or sheet pans. Spray the single level racks with pan coating spray or rub the top bars with a clean oiled towel. If multiple racks are needed, stack them on top of each other before spraying the pan coating.
- NOTE: USE THE SINGLE LEVEL RACKS FOR THE PORK CHOPS**
- STEP 3 Fill the steam pan and the drippings pan with 1 gal/3.8 l of water EACH. Remove the smoke box and fill with 3 cup of Hickory Wood Chips. Place smoker box back in smoker.
- STEP 4 Remove the chops from the cryovac. Rub brown sugar over both sides of the eye of the pork chop.
- NOTE: REMOVE CHOPS FROM CRYOVAC 2 HOURS PRIOR TO RUBBING ON THE BROWN SUGAR**
- STEP 5 Place the prepped chops on the fine wire smoker grates. 4 across by 3 deep (12 per rack). Place in the smoker starting with the top slot. Using a probe, place one into the thickest pork chop in the center of the muscle. Pull probe cord through the probe holes and plug into the appropriate port. Securely close the door of the unit.
- STEP 6 On the front panel of the smoker, press "Menu Select" ENTER "6" FOR THE SMOKED ROCK CHOPS Press "Enter", then press "Start/Stop", then press "Enter" again to verify you have water, then press "Enter" again to verify the wood chips are in place. The unit will now start up.
- NOTE: DO NOT OPEN THE DOOR ONCE COOKING PROCESS HAS STARTED**
- STEP 7 When cooking process is complete, the alarm will sound. Open door slightly allowing the safety latch to catch the door. Allow the hot steam and smoke to escape for 1 minute then open the door completely. Remove the probe from the chop.
- NOTE: WHEN COOKING CYCLE IS DONE, BE SURE THE INTERNAL TEMPERATURE OF THE CHOPS ARE AT LEAST 145°/63°C. THE UNIT WILL GO INTO THE "HOLD MODE" WHICH HOLDS PRODUCT AT 150°F/66°C.**
- STEP 8 Refer to SOP - 49 for proper handling of the smoked pork chops.
- STEP 9 When cooled remove smoker box and carefully dump the wood chips into the approved container with self closing lid. Pour plenty of water over the burnt chips because there may be live ash. Make sure the lid closed. When cooled, remove both the steam and dripping pans, empty and wash. Once cooled remove the racks and wash.

EQUIPMENT

YIELDKING TEMPERATURE PROBES	VINYL GLOVES	YIELDKING SMOKER/OVEN	GALLON MEASURE
MEASURING CUPS	PAN RELEASE SPRAY	SHEET TRAYS	PARCHMENT PAPER

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	PIG MEAT NO SAUCE	ID#:	LMEAT - 03.2
SHELF LIFE:		DATE ISSUED:	9/23/2011
		PORTIONS:	8 oz/227 g
	YIELD:	7 - lb / 3.2 - Kilog	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	14 - 8 oz/227 g	

PORK PULLED PIG MEAT 5 lb / 2.27 Kilog

PREPARATION

Heat the pig meat in the steamer until it reaches an internal temperature of 165°F/74°C.

STEP 2 Remove the pork from the packaging and place meat into a large perforated hotel pan that is inside a solid large hotel pan. Let the fat drain for two minutes. Transfer the drained pig meat to another hotel pan. Carefully break up the meat using large forks or "bear claws" Do not break the pig meat down to small shreds. Keep it as chunky as possible.

NOTE: THE GENERAL SIZE OF THE CHUNKS SHOULD BE NO LESS THAN 2" X 2" AND NO LARGER THAN 3" X 3"

STEP 3 Place into a line insert pan for service and cover with lid. Label, date, initial and day dot. Hold the pig meat consistently over 150°F/66°C. for no longer than 2 hours.

NOTE: IF PIG MEAT IS NOT HEATED, PIG MEAT CAN BE PORTIONED INTO STRIPPER BAGS OR PLACED INTO SEALER BAGS TO BE HEATED.

EQUIPMENT

HOTEL OR SHEET PAN LARGE FORK LINE INSERT PAN WITH LID STRIPPER BAGS
BAG SEALER WITH BAGS

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	SMOKED BEEF BRISKET	ID#:	LMEAT - 05
SHELF LIFE:	4 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	Each
	YIELD:	2 - Each	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	2 - Each	

SEAS - 17 BEEF BRISKET 2 Each
BBQ DRY RUB SEASONING 2 1/4 cup
1/4 cup per brisket

PREPERATION

- STEP 1 Completely defrost the briskets under refrigeration on lined sheet trays. This will take at least 24 to 36 hours. Remove the trayed briskets from the walk-in and take them to the prep area.
NOTE: BRISKETS MUST BE COMPLETELY THAWED. SEMI-FROZEN BEEF WILL EFFECT SMOKING PROCESS
- STEP 2 Line your work area with sheet pan liner or sheet pans. Spray the single level racks with pan coating spray or rub the top bars with a clean oiled towel. If multiple racks are needed, stack them on top of each other before spraying the pan coating.
NOTE: USE THE SINGLE LEVEL RACKS FOR THE BRISKETS
- STEP 3 Fill the steam pan and the drippings pan with 2 gal/7.6 l of water. Remove the smoke box and overfill with 4 cup of Hickory Wood Chips. Place smoker box back in smoker. Pull the smoker box out slightly until you cannot see the heat element.
- STEP 4 Using gloved hands, rub the BBQ Dry Rub Seasoning over the cap side of the brisket
- STEP 5 Place 2 prepped briskets on the racks. Be sure they are not touching. Place into the smoker starting with the top slot. Securely close the door of the unit.
NOTE: FOR PARTIAL BATCHES SKIP A RACK, BUT START WITH TOP RACK.
- STEP 6 On the front panel of the smoker, press "Menu Select" ENTER "7" FOR THE SMOKED BEEF BRISKETS Press "Enter", then press "Start/Stop", then press "Enter" again to verify you have water, then press "Enter" again to verify the wood chips are in place. The unit will now start up.
NOTE: DO NOT OPEN THE DOOR ONCE COOKING PROCESS HAS STARTED
- STEP 7 When cooking process is complete (14 hours), the alarm will sound. Open door slightly allowing the safety latch to catch the door. Allow the hot steam and smoke to escape for 1 minute then open the door completely.
NOTE: WHEN COOKING CYCLE IS DONE, THE UNIT WILL GO INTO THE "HOLD MODE" WHICH HOLDS PRODUCT AT 160°F/71°C. IT IS BEST TO REMOVE PRODUCT WHEN COOKING CYCLE IS DONE.
- STEP 8 Remove the briskets from the metal racks and lay them onto sheet pans. While the briskets are still warm, using a gloved hand, rake your fingers over the brisket to remove the excess fat off the top of the entire brisket. The excess fat will come off brisket easily. Discard the excess fat.
- STEP 9 Using a Boning Knife, lift the outer lip of the cap meat, and run the knife in between cap and flat piece to separate the two pieces. Use the knife to remove any excess fat and discard. Refer to SOP - 27 for slicing and portioning of the brisket.
- STEP 10 Refer to SOP - 49 for proper handling of the smoked brisket.
- STEP 10 When cooled remove smoker box and carefully dump the wood chips into the approved container with self closing lid. Pour plenty of water over burnt chips because there may be live ash. Make sure the lid is closed. When cooled, remove both the steam and dripping pans, empty and wash. Once cooled remove the racks and wash.

EQUIPMENT

VINYL GLOVES	YIELDKING SMOKER/OVEN	GALLON MEASURE	MEASURING CUPS
PAN RELEASE SPRAY	SHEET TRAYS	LINER PAPER	BONING KNIFE

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	POT ROAST	ID#:	LMEAT - 09.1
SHELF LIFE:		DATE ISSUED:	9/23/2011
		PORTIONS:	Portion
	YIELD:	8 - Portion	16 - Portion
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	8 - Portion	16 - Portion
		32 - Portion	
	BEEF ROAST POT cooked or pre-packaged	5 lb / 2.27 Kilog	10 lb / 4.54 Kilog 20 lb / 9.07 Kilog
STEP 1	<p style="text-align: center;">PREPARATION</p> <p>Unwrap and place on cutting board. Remove any visible fat and membrane. Using a sharp French knife cut into 1 in x 1 in chunks. Weigh into 10 oz/280 g portions and place in stripper bags. Place into a line insert pan and cover with lid. Label, date, initial and day dot Store under 40Â°F/5Â°C refrigeration.</p> <p style="text-align: center;">EQUIPMENT</p> <p>CUTTING BOARD FRENCH KNIFE SAFETY GLOVE LINE INSERT PAN WITH LID STRIPPER BAGS</p>		
<p>INSURE THAT ALL THE WORK AREA, EQUIPMENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!</p>			

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	ROAST BEEF (SCRATCH COOKING)	ID#:	LMEAT - 13
SHELF LIFE:	3 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	8 oz
	YIELD:	17 - lb / 7.7 - Kilog	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	34 - 8 oz	

BEEF RUMP 200GR	20 lb / 9.07 Kilog
OIL SALAD	1/2 cup
SPICE SALT KOSHER	2 TBL
SPICE PEPPER BLACK GROUND	2 TBL
CARROT	2 Each
CELERY	1 Bunch
ONION YELLOW	2 Each

PREPARATION

STEP 1 Cut top round into two equal size pieces. Tie with butchers twine to retain shape of roast. Wearing sanitation gloves, rub with salad oil. Sprinkle on the salt and black pepper and rub it in.

NOTE: BE SURE TO USE SAFETY GLOVES WHEN CUTTING BEEF

STEP 2 Place the vegetables in a suitable size roasting pan. Place the top round pieces on top of the vegetables. Place in a preheated 350°F(177°C) oven and cook for approximately 2 hours. Turn the meat over after the 1st hour.

NOTE: Actual cooking time may vary. Be sure to check at 15 minutes intervals after 1 1/2 hours. Check temperature. Needs to reach an internal temperature of 145°F(63°C).

STEP 3 Carefully remove from the oven. Place in a suitable size storage container. Cover container with plastic wrap, then using a sharp knife poke small holes in the plastic wrap (this will allow the heat to escape and help it to cool down.) Let the beef cool at room temperature for 30 minutes. Label, date, initial, and day dot. After 30 minutes place under 40°F(5°C) refrigeration.

EQUIPMENT

BUTCHER TWINE	ROASTING PAN	LEXAN	PLASTIC WRAP
KNIFE	SAFETY GLOVE	MEASURING SPOONS	MEASURING CUPS

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	CHARRED ANDOUILLE SAUSAGE	ID#:	LMEAT - 14
SHELF LIFE:	3 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	slice
	YIELD:	1.5 - lb / 680 - g	3 - lb / 1.36 - Kilog
		4.5 - lb / 2 - Kilog	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	48 - slice	96 - slice
		144 - slice	

PORK SAUSAGE ANDOUILLE	1 lb + 8 oz / 680 g	3 lb / 1.36 Kilog	4 lb + 8 oz / 2.04 Kilog
OIL OLIVE PURE	2 TBL	1/4 cup	1/3 cup

Step 1



PREPERATION

- STEP 1 On cutting board, cut sausage 1/4 inch/6.4 mm thick on a 45° bias
NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING SAUSAGE
- STEP 2 Over medium-high heat, place the sausage slices in a non-stick saute pan.
- STEP 3 Place the sausage slices in your pan. Allow sausage to heat through to allow the fat to render from the slices before turning over. With tongs, flip sausage and repeat process for other sides of slices. Allow sausage to cook for approximately 20 minutes or until fully cooked through.
- STEP 4 Remove the sausage slices from the pan and lay out on a lined sheet pan to cool under refrigeration.
- STEP 5 Once cooled, place in a line insert pan. Label, date, initial and day dot the container. Store under 40°F/5°C refrigeration.

EQUIPMENT

KNIFE	CUTTING BOARD	SAFETY GLOVE	TONGS
SHEET PANS	PARCHMENT PAPER	LINE INSERT PAN	SAUTE PAN

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	ITALIAN SAUSAGE	ID#:	LMEAT - 14.1
SHELF LIFE:		DATE ISSUED:	9/23/2011
		PORTIONS:	Pound
	YIELD:	1.5 - lb / 680 - g	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	1.5 - lb / 680 - g	

PORK SAUSAGE ITALIAN COIL	1 lb + 8 oz / 680 g		
OIL OLIVE PURE	2 TBL		

PREPARATION

STEP 1 On cutting board cut sausage 1/4"/6.4mm thick on a 45° angle bias. (See diag below)

NOTE: BE SURE TO USE A SAFETY GLOVE WHEN CUTTING THE SAUSAGE

STEP 2 Over medium- high heat, place olive oil in non stick pan

STEP 3 Place the sausage slices in your pan. Allow sausage to heat through to allow the fat to render from the slices before turning over. With tongs, flip sausage and repeat process for other side of slices. Allow sausage to cook for approximately 20 minutes or until fully cooked through.

STEP 4 Remove the sausage slices from pan and lay out on a lined sheet pan to cool under refrigeration

STEP 5 Once cooled, place in line insert pan. Label, date, initial and day dot the container. Store under 40°F/5°C refrigeration.

EQUIPMENT

SAUTE PAN	TONGS	CHEF KNIFE	CUTTING BOARD
SAFETY GLOVE	SHEET PANS	LINE INSERT PAN WITH LID	

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	SANTA FE PORK TENDERLOIN	ID#:	LMEAT - 16
SHELF LIFE:	5 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	Pound
	YIELD:	20 - tenderloin	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	10 - lb / 4.54 - Kilog	

LHSC - 63

PORK TENDERLOIN	10 lb / 4.54 Kilog		
SANTA FE PORK MARINADE	1 1/4 gal / 4.26 l		

PREPARATION

STEP 1 In a lexan, place pork tenderloin portions into marinade. Marinate for a minimum of 4 hours and up to 12 hours.

NOTE: BE SURE THE MARINADE COMPLETELY COVERS THE PORK TENDERLOINS

STEP 2 Cover container, label, date, initial, and place under 40Â°F/5Â°C refrigeration.

EQUIPMENT

LEXAN WITH LID

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	PORK SHANK SCRATCH	ID#:	LMEAT - 20.1
SHELF LIFE:	3 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	portion
	YIELD:	8 - portion	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	8 - portion	

SOP - 19

CHOPPED PARSLEY	1/3 cup		
HERB BASIL FRESH	1/2 cup		
rough chopped			
HERB ROSEMARY FRESH	1/2 tsp		
dried			
SPICE MARJORAM	1 tsp		
dried			
PORK SHANK	4 shank		
raw, 1lb/454g			
FLOUR AP	3/4 cup		
BUTTER UNSALTED	1 1/2 oz / 43 g		
OIL OLIVE PURE	2 TBL		
SPICE SALT KOSHER	1 1/2 tsp		
SPICE PEPPER BLACK COARSE GROUND	1/2 tsp		
ONION YELLOW	1 cup		
diced 1/4 in			
CELERY	4 oz / 113 g		
diced, 1/4 in			
CARROT	8 oz / 227 g		
diced, 1/4 in			
GARLIC FRESH	2 TBL		
chopped, 1/4 in			
TOMATO DICED CANNED	2 cup		
WINE HOUSE WHITE	2 cup		
dry			

PREPARATION

- STEP 1 Combine the fresh and dried herbs and set aside. Dredge the pork shanks well on all sides in the flour, shaking off the excess. Heat butter and oil in a large skillet over high heat for 2 minutes.
- STEP 2 Add the pork shanks and brown on all sides. Remove the browned shanks from the pan, season with salt and pepper and place onto paper towels to drain excess oil. Remove the pan from heat.
- STEP 3 Reheat the pan used to brown the shanks over medium heat. add the onions, celery, and carrots. Cook until the onions are soft and translucent. Add the garlic and cook until browned.
- STEP 4 Add the tomatoes and white wine to the herb mixture. Stir to incorporate. Place the shanks into the pan, pushing down under the liquid and bring to a boil.
- STEP 5 Lower the heat so the mixture bubbles gently, cover, and simmer very slowly until meat is fork tender but not falling from the bone. Approximately 2 - 2 1/2 hours.
- NOTE: COOK TIME WILL VARY DEPENDING ON THE DENSITY OF THE RAW PRODUCT. MEAT NEEDS TO BE FORK TENDER BUT NOT FALLING OFF THE BONE. THE COOKED PORK SHANKS NEED TO BE HANDLED CAREFULLY TO MAINTAIN THE INTEGRITY OF THE PRODUCT.**
- STEP 6 Remove the shanks from the pan and place into a hotel to cool under refrigeration. Once cooled place into line insert pans. Cover with lid, label, date, initial, and day dot. Store under 40°F/5°C

EQUIPMENT

FRY PAN MEASURING CUPS MEASURING SPOONS WIRE WHIP
LINE INSERT PAN WITH LID

INSURE THAT ALL THE WORK AREA, EQUIPMENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	PORK TENDERLOIN (SMOKING OF)	ID#:	LMEAT - 21
SHELF LIFE:	4 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	slice
	YIELD:	3 - lb / 1.4 - Kilog	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	36 - slice	

	PORK TENDERLOIN	1 Each		
	marinated, 6 to 8 lb/2.7 to 3.6 kg			
LCSC - 64	MOJO MARINADE FOR PORK LOIN	2 cup		
	from pork tenderloin			

PREPARATION

- STEP 1 Fill the steam pan and the drippings pan with 1 gal/3.8 l of water EACH. Remove the smoker box and fill with 3 cup of Hickory Wood Chips. Place smoker box back in smoker.
- STEP 2 Remove the tenderloins from the plastic third pans. Pour the marinade into a metal 4" third hotel pan. Place the pork tenderloin into the hotel pan.
- STEP 3 Place the prepped tenderloins in the third pans on the wire smoker grates. (4 pans per rack). Place in the smoker starting with the top slot. Using the probes, place one into the middle of pork tenderloin in the center of the muscle. Pull probe cord through the probe holes and plug into the appropriate port. Securely close the door of the unit.
- STEP 4 On the front panel of the smoker, press "Menu Select" ENTER "6" FOR THE SMOKED ROCK CHOPS. Press "Enter" again to verify the wood chips are in place. The unit will now start up. NOTE: DO NOT OPEN THE DOOR ONCE COOKING PROCESS HAS STARTED
- STEP 5 When cooking process is complete, the alarm will sound. Open door slightly allowing the safety latch to catch the door. Allow the hot steam and smoke to escape for 1 minute then open the door completely. Remove the probe from the chop. NOTE: WHEN COOKING CYCLE IS DONE, BE SURE THE INTERNAL TEMPERATURE OF THE CHOPS ARE AT LEAST 145°F/66°C. THE UNIT WILL GO INTO THE "HOLD MODE" WHICH HOLDS PRODUCT AT 150°F/66°C.
- STEP 6 Immediately remove the tenderloins from the metal pans. Place them onto plastic wrap.. Ladle 4oz/119ml of the marinade over the pork tenderloin and wrap tightly with the plastic wrap. Place the tenderloins into the walk-in to cool under 40°F/5°C refrigeration
- STEP 7 When cooled remove smoker box and carefully dump the wood chips into the approved container with self closing lid. Pour plenty of water over the burnt chips because there may be live ash. Make sure lid is closed when cooled, remove both steam and dripping pans, empty and wash. Once cooled remove the racks and wash.
- STEP 8 When the tenderloins are cooled, cut 1/2" off each end. Discard the end pieces. Slice the tenderloin into 5oz/142g slices. Wrap 2 slices with plastic wrap and place into a line insert pan. Cover with lid, label, date, initial and day dot. Store under 40°F/5°C refrigeration.

EQUIPMENT

LINE INSERT PAN	VINYL GLOVES	YIELDKING SMOKER/OVEN	GALLON MEASURE
MEASURING CUPS	PAN RELEASE SPRAY	SHEET TRAYS	LINER PAPER
YIELDKING TEMPERATURE PROBES	LINE INSERT PAN WITH LID	SAFETY GLOVE	

INSURE THAT ALL THE WORK AREA, EQUIPMENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!

HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	MEATLOAF (SINGLE LOAF)	ID#:	LMEAT - 22.2
SHELF LIFE:	3 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	5 lb loaf
	YIELD:	1 - 5 lb loaf	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	1 - 5 lb loaf	

	BEEF BURGER 6OZ	2 lb + 8 oz / 1.13 Kilog	
	PORK GROUND	1 lb / 454 g	
	BUTTER ALTERNATE	1/4 cup / 59 ml	
<u>SOP - 22.15</u>	YELLOW ONION (SMALL DICE)	4 oz / 113 g	
	CELERY	2 oz / 57 g	
<u>SOP - 18.1</u>	CARROTS SMALL DICE	1 oz / 28 g	
	GARLIC IN OIL	1 oz / 28 g	
	KETCHUP VOL PAK POUCH	3/4 cup / 177 ml	
	SAUCE STEAK A-1	1 oz / 28 g	
	SAUCE WORCESTERSHIRE GAL	2 TBL / 30 ml	
	SPICE PARSLEY FLAKES	1/4 cup	
	EGGS	3/4 cup	
<u>SEAS - 01.1</u>	CRUMB BREAD PLAIN	3/4 cup	
	SEASONING SALT (ALL PURPOSE)	1 tsp	

PREPARATION

- STEP 1 Saute onion, celery, carrots and garlic in butter alternative until the onions are soft. Cool under refrigeration until an internal temperature of 40Â°F/5Â°C is reached.
- STEP 2 Combine all ingredients into a bowl and mix well with a dough hook until all ingredients are completely blended and there are no segmented pockets of products existing.
- STEP 3 Portion 5 lb/2.27 kg of raw meatloaf mixture into a parchment paper lined - 4inch deep 1/3 pan.
- STEP 4 Bake at 325Â°F/165Â°C for 1 hr and 10 min. Internal temperature should be 155Â°F/68Â°C.
- STEP 5 Remove from heat and cool in pans under refrigeration until internal temperature of 40Â°F/5Â°C is reached.
- Step 6 Remove all wrapping and cut into 10 oz/280 g slices. Loaf will yield approximately 6 - 10oz/280 g portions per pan.
- STEP 7 At char-broiler, pan spray one side of portioned meatloaf. Place coated side of meatloaf on grill making diagonal grill marks as shown in photo. REFER TO PREP RECIPE MEAT - 2.1 FOR EXAMPLE PHOTO.
- STEP 8 Cool Portions and place in portion bag. Label, date, initial and day dot. Store under 40Â°F/5Â°C refrigeration and hold for service.

EQUIPMENT

STOCK POT	KITCHEN SPOON	HOBART MIXER	DOUGH HOOK
PARCHMENT PAPER	1/3 PAN WITH LID	FRENCH KNIFE	CUTTING BOARD

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	SMOKED MEATLOAF	ID#:	LMEAT - 22.3
SHELF LIFE:	3 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	Pound
	YIELD:	5 - lb / 2.3 - Kilog	10 - lb / 4.54 - Kilog
		15 - lb / 6.8 - Kilog	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	5 - lb / 2.27 - Kilog	10 - lb / 4.54 - Kilog
		15 - lb / 6.8 - Kilog	

<u>SOP - 22.1</u>	RED ONION (SMALL DICE)	1/2 cup	1 cup	1 1/2 cup
	Grilled			
<u>VEG - 53</u>	ROASTING OF GARLIC	2 TBL	1/4 cup	1/3 cup
	BEEF BURGER 6OZ	3 lb + 8 oz / 1.59 Kilog	7 lb / 3.18 Kilog	10 lb + 8 oz / 4.76 Kilog
<u>HSC - 02</u>	HICKORY BBQ SAUCE	1/2 cup + 2 TBL / 148 ml	1 1/4 cup / 296 ml	1 3/4 cup + 2 TBL / 444 ml
	SAUCE WORCESTERSHIRE GAL	1 tsp	2 tsp	1 TBL
	SPICE PEPPER CAYENNE	1/2 tsp	1 tsp	1 1/2 tsp
	SPICE CHILI POWDER	1/2 tsp	1 tsp	1 1/2 tsp
	SPICE THYME GROUND	1 tsp	2 tsp	1 TBL
	SPICE SALT IODIZE TABLE	1 tsp	2 tsp	1 TBL
	EGGS	3 Each	6 Each	9 Each
	CRUMB BREAD PLAIN	3/4 cup	1 1/2 cup	2 1/4 cup
<u>SEAS - 01.1</u>	SEASONING SALT (ALL PURPOSE)	1 TBL	2 TBL	3 TBL

PREPARATION

- STEP 1 Place all ingredients into a stainless steel bowl and mix well with gloved hands or a dough hook until all ingredients are completely blended and there are no segmented pockets of products existing.
- STEP 2 Spray a metal 4" third pan with pan release spray. Portion 5 lb/2.27 kg of raw meatloaf mixture into each of the pans. Slam the pans down on a hard surface to get out any air pockets and to help compact the mixture
- STEP 3 Fill the steam pan and the drippings pan with 1 gal/3.8 l of water EACH. Remove the smoker box and fill with 3 cup of Hickory Wood Chips. Place smoker box back in smoker.
- STEP 4 Place in the smoker starting with the top slot. Using the probe, place into the middle of the pan. Pull probe cord through the probe holes and plug into the appropriate port. Securely close the door of the unit.
- STEP 5 On the front panel of the smoker, press "Menu Select"

ENTER "6" FOR THE SMOKED ROCK CHOPS/ TURKEY/ THIGHS

Press "Enter", then press "Start/Stop", then press "Enter" again to verify you have water, then press "Enter" again to verify the wood chips are in place. The unit will now start up.

NOTE: DO NOT OPEN DOOR ONCE COOKING PROCESS HAS STARTED

- STEP 6 When cooking process is complete, the alarm will sound. Open door slightly allowing the safety latch to catch the door. Allow the hot steam and smoke to escape for 1 minute then open the door completely. Remove the probe. Remove the pans from the smoker to cool under refrigeration.

NOTE: WHEN COOKING CYCLE IS DONE, BE SURE THE INTERNAL TEMPERATURE OF THE LEGS ARE AT LEAST 165°F/74°C THE UNIT WILL GO INTO THE "HOLD MODE" WHICH HOLDS PRODUCT AT 150°F/66°C.

- Step 6 Once cooled, remove the loaf from the pan. Cut into 10 oz/280 g slices. Loaf will yield approximately 6 - 10oz/280 g portions per pan.
- STEP 7 At broiler, pan spray one side of portioned meatloaf. Place coated side of meatloaf on broiler to form diamond marks one one side. Remove from broiler and place on sheet pan to cool. See MEAT-22.1
- STEP 8 Once cooled, place the grilled meatloaf into portion bags and place into line insert pans.. Cover with lid, label, date, initial and day dot. Store under 40°F/5°C refrigeration and hold for service.

EQUIPMENT

MIXING BOWL DOUGH HOOK 1/3 PAN WITH LID PAN RELEASE SPRAY

STRIPPER BAGS

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	KIELBASA (CUTTING OF)	ID#:	LMEAT - 23
SHELF LIFE:		DATE ISSUED:	9/23/2011
		PORTIONS:	6 ounce
	YIELD:	5 - lb / 2.3 - Kilog	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	13.33 - 6 oz	
	<div style="display: flex; justify-content: space-between; align-items: flex-start;"> <div style="width: 45%;"> <p>KIELBASA</p> </div> <div style="width: 45%;"> <p>5 lb / 2.27 Kilog</p> </div> </div>		
	PREPARATION		
STEP 1	Cut Kielbasa into 6 oz/170 g pieces.		
	NOTE: BE SURE TO USE A SAFETY GLOVE WHEN CUTTING THE SAUSAGE.		
STEP 2	Place into stripper bags and into line insert pans. Cover with lids, label, date, initial and day dot. Store under 40Â°F/5Â°C refrigeration.		
	EQUIPMENT		
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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	CHICKEN FRIED STEAK	ID#:	LMEAT - 25
SHELF LIFE:		DATE ISSUED:	9/23/2011
		PORTIONS:	portion

	YIELD:	8 - lb / 3.6 - Kilog		
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	21.33 - portion		

MISC - 06

FLOUR AP	3 qt / 2.84 l
CORN FLAKES	2 1/4 qt / 2.13 l
SPICE PEPPER BLACK COARSE GROUND	1/2 cup
SPICE SALT GARLIC	3 TBL
SPICE PEPPER CAYENNE	1 TBL
SPICE SALT IODIZE TABLE	1/2 cup
EGG WASH II	2 qt / 1.89 l
FLOUR AP	1 1/2 qt / 1.42 l
BEEF STEAK CUBE	16 Each

PREPARATION

- STEP 1 In a 6" half pan add the flour, corn flakes and seasonings. Mix together until evenly blended.
- STEP 2 In two 4" half pans place the flour in one and the egg wash in the other. Using a three step breading process dredge the steak in the unseasoned flour then dip in the egg wash evenly coating, then press into the seasoned flour.
- STEP 3 Sprinkle some seasoned flour on a paper lined 4" half hotel pan and layer the breaded steaks on the paper separating with paper dusted with seasoned flour. Continue process until completed. Cover with lid, label, date, initial and day dot. Store under 40Â°F/5Â°C refrigeration.

NOTE: CUBE STEAKS CAN BE VERY TENDER DO NOT OVER HANDLE AS THEY WILL BREAK APRT VERY EASY. MAKE SURE YOU USE ENOUGH SEASONED FLOUR SO THEY DO NOT STICK.

EQUIPMENT

MEASURING CUPS MEASURING SPOONS HOTEL PAN PARCHMENT PAPER

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	PROSCIUTTO MOZZARELLA ROLLS		ID#:	LMEAT - 27
SHELF LIFE:	3 DAYS		DATE ISSUED:	9/23/2011
			PORTIONS:	portion
	YIELD:	4.5 - oz / 128 - g	9 - oz / 255 - g	18 - oz / 510 - g
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	1 - portion	2 - portion	4 - portion
	PORK PROSCIUTTO	1 1/2 oz / 43 g	3 oz / 85 g	6 oz / 170 g
	CHEESE MOZZARELLA STICKS	3 Each	6 Each	12 Each
PREPARATION				
STEP 1	On the slicer, cut the Prosciutto into 1/2 oz/14 g slices. Reserve.			
	NOTE: BE SURE TO USE A MESH SAFETY GLOVE WHEN USING THE SLICER.			
STEP 2	Cut the mozzarella cheese into 1 oz/28 g sticks.			
	NOTE: BE SURE TO USE A SAFETY GLOVE WHEN CUTTING THE CHEESE.			
STEP 3	Lay the prosciutto on a flat surface. Place the cheese stick at the end of the Prosciutto and roll up into a cylinder. Place into a line insert pan and cover with lid. Label, date, initial and day dot. Store under 40Â°/5Â°C refrigeration.			
EQUIPMENT				
	SLICER	SAFETY GLOVE	CHEF KNIFE	LINE INSERT PAN WITH LID
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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	SCHNITZEL (BREADING OF)	ID#:	LMEAT - 28
SHELF LIFE:		DATE ISSUED:	9/23/2011
		PORTIONS:	5oz
	YIELD:	5 - 5oz	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	5 - 5oz	

<u>MISC - 08</u>	PORK UPPER SHELL SCHNITZEL	5 Each
<u>MISC - 06</u>	HRC FRY FLOUR	1 cup
<u>LMISC - 28</u>	EGG WASH II	2 cup
	SCHNITZEL BREADCRUMBS	2 cup

PREPARATION

- STEP 1 Set up hotel pan with SCHNITZEL BREADCRUMBS
- STEP 2 Set up hotel pan with HRC FRY FLOUR
- STEP 3 Set up hotel pan with EGG WASH II
- STEP 4 Tenderize the pork "Schnitzel" with a mallet until 3/4 of original thickness
- STEP 5 Place pork "Schnitzel" into HRC FRY FLOUR and ensure that the flour sticks to the meat (lb lightly to pack flour into the pores of the meat). Shake off any extra flour. Pull floured "Schnitzel" through Egg Wash ensuring they are well covered with EGG WASH II
- STEP 7 Place "Schnitzel" into SCHNITZEL BREADCRUMBS and ensure that breading is tightly packed, as it will come off during cooking otherwise.
- STEP 8 Place breaded "Schnitzel" on a sheet pan, cover with lid
- STEP 9 Label, date, initial and day dot. Store it under 40Â°F/5Â°C refrigeration.

EQUIPMENT

CUTTING BOARD KNIFE HOTEL OR SHEET PAN FOOD HANDLING GLOVES

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	CUBAN PORK (PREPPING OF)	ID#:	LMEAT - 29
SHELF LIFE:		DATE ISSUED:	9/23/2011
		PORTIONS:	11oz
	YIELD:	4.5 - lb / 2 - Kilog	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	6.55 - 11oz	

SOP - 22.3

PORK SMOKED 3 lb / 1.36 Kilog
YELLOW ONION SLICED 1 lb + 8 oz / 680 g

PREPARATION

STEP 1 Remove smoked pork from the package, cut the cold pork roast into 1 1/2" to 2" slices, cut each slice into 6 pieces making large cubes.

NOTE: WHEN CUTTING THE PORK, MAKE SLICES AND CUTS SLIGHTLY RANDOM TO GIVE THE CUBES SOME SIZE DIFFERENCE.

NOTE: BE SURE TO USE A SAFETY GLOVE WHEN CUTTING THE PORK

STEP 2 Weigh the pork into 8 oz/227 g portions and place 3 oz/85 sliced onions into a stripper bag.

STEP 3 Place into line insert pans and cover with lids. Label, date, intial and day dot. Store under 40Â°F/5Â°C refrigeration.

EQUIPMENT

CUTTING BOARD SAFETY GLOVE CHEF KNIFE LINE INSERT PAN WITH LID
PORTION BOATS

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	SMOKEHOUSE PORK TAMALES	ID#:	LMEAT - 30
SHELF LIFE:		DATE ISSUED:	9/23/2011
		PORTIONS:	Each
	YIELD:	33 - Each	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	33 - Each	

	CORN HUSK	34 Each		
	WATER	1 3/4 qt / 1.66 l		
	BASE CHICKEN	3 TBL		
	CORN MASA	2 qt / 1.89 l		
	SHORTENING CRISCO	3 cup		
	BAKING POWDER	2 TBL		
	PIG MEAT NO SAUCE	3 lb / 1.36 Kilog		
<u>LMEAT - 03.2</u> <u>HSC - 03</u>	PIG SAUCE	2 1/2 cup		

PREPARATION

- STEP 1 Open up the package of dried corn husk and place in water to soak.
- STEP 2 **NOTE: SOAK CORN HUSKS IN WATER FOR 2 HOURS BEFORE USING**
- STEP 2 Dissolve the chicken base in the hot water to make the chicken stock.
- STEP 3 In a mixer with a flat paddle attachment on medium speed, add the masa, shortening and baking powder. Blend together until the shortening is broken up. Slowly add the chicken stock until the mix is soft and does not stick to your fingers when you touch it. Stop mixer and scrape down with rubber spatula and mix again. Remove bowl from mixer and scrape down paddle and bowl with spatula. Place masa in a plastic container cover and reserve.
- STEP 4 Mix the chopped pork with the pig sauce in a large mixing bowl until evenly blended.
- STEP 5 Remove a corn husk from the water shake off excess water. Use a #12 scoop of masa and place at the front middle edge. Spread the mix out 6"/15.2 cm x 3"/7.6 cm towards the center of husk. Shape a 1/4 cup of the pork to form a cylinder 3 1/2" long and 3/4" in diameter. Place the pork on the front edge of the masa in the center. Roll the front edge towards the center and the back up to the front rolling the masa around the pork. Form and close the ends with your fingers. Place on a clean surface and roll tightly while folding the ends in. Place on foil sheet and roll the tamale tightly in the foil while folding the ends in. Place in a perforated 4" 1/2 hotel pan in standing on their ends. Repeat process until they are all done.
- NOTE: MAKE SURE THE MASA IS SEALED WELL AROUND THE PORK AND THAT IT IS TIGHT IN THE CENTER OF THE HUSK AND NOT SQUEEZING OUT OF THE END.**
- STEP 6 Place the perforated pan in a 6" 1/2 pan 2/3 full with water. Place on the stove and bring to boil. Cover the pan with a lid and steam for 1 hour. Remove the pan from heat and place flat on sheet pan and cool under refrigeration.
- STEP 7 Once cooled, remove foil and wrap each tamale in plastic wrap. Place into a line insert pan and cover with lid. Label, date, initial and day dot. Store under 40°-50°F/5°C refrigeration

EQUIPMENT

PLASTIC CONTAINER WITH LID	WIRE WHIP/HOBART MIXER WITH PADDLE ATTACHMENT	RUBBER SPATULA #12 SCOOP
ALUMINUM FOIL	HOTEL OR SHEET PAN	PREFORATED PAN SHEET PANS

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	PORTION OF PORK ROAST	ID#:	LMEAT - 31.1
SHELF LIFE:		DATE ISSUED:	9/23/2011
		PORTIONS:	8 oz/227 g - 2 strip
	YIELD:	3 - lb / 1.4 - Kilog	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	6 - 8 oz/227 g - 2 strip	

HSC - 08.2
LMEAT - 31

BROWN SAUCE MERLOT BUTTER

1/2 cup

PORK ROAST

3 lb / 1.36 Kilog

sliced and crust removed

MEAT - 31

CRACKLING

12 strip

crusted skin strips

PREPARATION

STEP 1 Put brown sauce in a suitable size hotel pan and place pork roast slices in hotel pan and cover all slices with sauce. Portion 2 slices (approximately 8 oz/227 g) into a stripper bag. Place into a line insert pan and cover with lid. Label, date, initial and day dot. Store under 40Â°F/5Â°C refrigeration.

STEP 3 Portion 2 slices crackling in a stripper bag and place into a line insert pan. Cover with a lid, label, date, initial and day dot. Store it under 40Â°F / 5Â°C refrigeration.

EQUIPMENT

HOTEL OR SHEET PAN

MEASURING CUPS

STRIPPER BAGS

LINE INSERT PAN WITH LID

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	CRUMBLED SAUSAGE (COOKING)	ID#:	LMEAT - 32
SHELF LIFE:	3 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	Portion
	YIELD:	32 - oz / 907 - g	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	8 - Portion	

PORK SAUSAGE ITALIAN COIL

2 lb + 4 oz / 1.02 Kilog

PREPARATION

STEP 1

In a large saute pan over medium heat break up the sausage meat. Keep stirring and breaking up the meat to 1/4"crumbles using a piano whip.

NOTE: IF USING A TEFLON FRY PAN USE THE EDGE OF A HIGH TEMP RUBBER SPATULA AS NOT TO SCRTACH THE TEFLON.

STEP 2

Once meat is cooked remove from heat and drain off any grease with China cap. Place on a sheet pan to cool.

STEP 3

Portion into 4 oz/113 g into stripper bags. Place into line insert pan and cover with lid. Store under 40Â°F/5Â°C refrigeration.

EQUIPMENT

FRY PAN

RUBBER SPATULA

CHINA CAP

STRIPPER BAGS

LINE INSERT PAN WITH LID

SHEET PANS

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	BREADING OF MILANESE	ID#:	LMEAT - 33
SHELF LIFE:		DATE ISSUED:	9/23/2011
		PORTIONS:	4 oz
	YIELD:	1 - 4 oz	20 - 4 oz
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	1 - 4 oz	20 - 4 oz

VEAL CUTLET	5 oz / 142 g	6 lb + 4 oz / 2.84 Kilog
FLOUR AP	2 TBL	2 1/2 cup
SPICE SALT IODIZE TABLE	1 tsp	1/2 cup
CRUMB BREAD PLAIN	1/4 cup	1 1/4 qt / 1.18 l
EGGS	1 Each	20 Each

PREPARATION

STEP 1 Place the beef slice in the salted all-purpose flour. Shake the excess flour and dip in the egg and place the beef into the breading

STEP 2 Place the beef slice on a lined sheet tray. Cover with plastic wrap and store under 40°F/5°C refrigeration.

EQUIPMENT

SHEET PANS	SAFETY GLOVE	MEASURING CUPS	MEASURING SPOONS
MIXING BOWL	PARCHMENT PAPER	PLASTIC WRAP	

INSURE THAT ALL THE WORK AREA, EQUIPMENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!

HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	PORCHETTS		ID#:	LMEAT - 34																												
SHELF LIFE:			DATE ISSUED:	9/23/2011																												
			PORTIONS:	8 oz																												
			YIELD:	7.1 - lb / 3.2 - Kilog 14.1 - lb / 6.4 - Kilog																												
			INGREDIENTS	MEASURE																												
			PORTIONS PER BATCH	14.1 - 8 oz 28.2 - 8 oz																												
SEAS - 01.1	<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 40%;">PORK TENDERLOIN</td> <td style="width: 20%;">7 lb / 3.2 Kilog</td> <td style="width: 20%;">14 lb / 6.4 Kilog</td> <td style="width: 20%;"></td> </tr> <tr> <td>SEASONING SALT (ALL PURPOSE)</td> <td>3 TBL</td> <td>1/3 cup</td> <td></td> </tr> <tr> <td>GARLIC FRESH</td> <td>1/2 cup</td> <td>1 cup</td> <td></td> </tr> <tr> <td>HERB ROSEMARY FRESH</td> <td>1/4 cup</td> <td>1/2 cup</td> <td></td> </tr> <tr> <td>HERB OREGANO FRESH</td> <td>1/4 cup</td> <td>1/2 cup</td> <td></td> </tr> <tr> <td>FLAVORING LIQUID SMOKE</td> <td>1/4 cup</td> <td>1/2 cup</td> <td></td> </tr> <tr> <td>WATER</td> <td>2 cup</td> <td>1 qt / 946 ml</td> <td></td> </tr> </table>				PORK TENDERLOIN	7 lb / 3.2 Kilog	14 lb / 6.4 Kilog		SEASONING SALT (ALL PURPOSE)	3 TBL	1/3 cup		GARLIC FRESH	1/2 cup	1 cup		HERB ROSEMARY FRESH	1/4 cup	1/2 cup		HERB OREGANO FRESH	1/4 cup	1/2 cup		FLAVORING LIQUID SMOKE	1/4 cup	1/2 cup		WATER	2 cup	1 qt / 946 ml	
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HERB OREGANO FRESH	1/4 cup	1/2 cup																														
FLAVORING LIQUID SMOKE	1/4 cup	1/2 cup																														
WATER	2 cup	1 qt / 946 ml																														
PREPARATION																																
STEP 1	Place the whole pork on a lined full sheet pan Mix the seasoning with all the spices Put the mix in the internal part of the pork Roll the pork with a string and place in a tray																															
STEP 2	In the tray place 1/4 cup liquid smoke mixed with 1/2 l. of water and cover with aluminum foil to seal. Place tray in a pre-heated 356°F/180°C oven and cook for approximately 1.45 minutes. Remove aluminum foil and cook for approximately 20 minutes to make the external part crispy																															
STEP 3	Remove pork from oven Place sheet trays on a cooling rack in walk-in until product is completely cooled 40°F/5°C Cut the pork in 1/4" slices then portion																															
NOTE: BE SURE TO USE A SAFETY GLOVE WHEN CUTTING THE PORK																																
STEP 5	Wrap 2 slices (8 oz/227 g) together with plastic wrap and day dot Place the wrapped portions in a line insert pans with lids..Label, date ,initial and day dot. Store under 40°F/5°C refrigeration																															
EQUIPMENT																																
	SHEET PANS	SAFETY GLOVE	PLASTIC WRAP	ALUMINUM FOIL																												
	MEASURING CUPS	FRENCH KNIFE	MEASURING SPOONS	LINE INSERT PAN WITH LID																												
INSURE THAT ALL THE WORK AREA, EQUIPMENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!																																

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	LAMB MARINATING OF	ID#:	LMEAT - 35																												
SHELF LIFE:		DATE ISSUED:	9/23/2011																												
		PORTIONS:	Each																												
	YIELD:	6 - Each																													
	INGREDIENTS	MEASURE																													
	PORTIONS PER BATCH	6 - Each																													
	<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 45%;">SPICE SALT KOSHER</td> <td style="width: 15%;">1/4 cup</td> <td style="width: 15%;"></td> <td style="width: 25%;"></td> </tr> <tr> <td>SPICE PEPPER WHITE GROUND</td> <td>2 TBL</td> <td></td> <td></td> </tr> <tr> <td>LAMB SHOULDER</td> <td>6 Each</td> <td></td> <td></td> </tr> <tr> <td>CARROT</td> <td>12 oz / 340 g</td> <td></td> <td></td> </tr> <tr> <td>ONION YELLOW</td> <td>12 oz / 340 g</td> <td></td> <td></td> </tr> <tr> <td>CELERY</td> <td>8 oz / 227 g</td> <td></td> <td></td> </tr> <tr> <td>WINE KITCHEN HOUSE WHITE</td> <td>3 cup</td> <td></td> <td></td> </tr> </table>			SPICE SALT KOSHER	1/4 cup			SPICE PEPPER WHITE GROUND	2 TBL			LAMB SHOULDER	6 Each			CARROT	12 oz / 340 g			ONION YELLOW	12 oz / 340 g			CELERY	8 oz / 227 g			WINE KITCHEN HOUSE WHITE	3 cup		
SPICE SALT KOSHER	1/4 cup																														
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CARROT	12 oz / 340 g																														
ONION YELLOW	12 oz / 340 g																														
CELERY	8 oz / 227 g																														
WINE KITCHEN HOUSE WHITE	3 cup																														
	PREPARATION																														
STEP 1	Season the pork with the salt and pepper																														
STEP 2	Place the vegetables and wine into the hotel pan																														
STEP 3	add the meat in the marinade and cover with a lid. Store under 40F/5C refrigeration.																														
	NOTE lamb have to be marinated a least 12 hours																														
	EQUIPMENT																														
	HOTEL PAN WITH LID	MEASURING CUPS	MEASURING SPOONS																												
			KNIFE																												
INSURE THAT ALL THE WORK AREA, EQUIPMENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!																															

HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	LAMB COOKING OF	ID#:	LMEAT - 36
SHELF LIFE:		DATE ISSUED:	9/23/2011
		PORTIONS:	Each
	YIELD:	6 - Each	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	6 - Each	

LMEAT - 35

LAMB MARINATING OF

6 Each

PREPARATION

STEP 1

Cover the hotel pan with aluminum foil. Place in a 350F/177C over for 1 hour 45 minutes or until an internal temperature of 155F/68C

STEP 2

Once cooked, remove the lamb from the hotel pan and place on a sheet pan to cool under refrigeration. Do not discard the vegetables and juice.

NOTE: DO NOT DISCARD THE VEGETABLES AND JUICE. RESERVE FOR THE LAMB JUICE

STEP 3

Once cooled, wrap with plastic wrap and place into a line insert pan with lid. Label, date, initial and day dot. Store under 40F/5C refrigeration.

EQUIPMENT

HOTEL PAN WITH LID

MEASURING CUPS

MEASURING SPOONS

KNIFE

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	SEASONED MEAT	ID#:	LMEAT - 38
SHELF LIFE:	3 DAYS	DATE ISSUED:	3/23/2012
		PORTIONS:	Cup

YIELD:	2 - pie		
INGREDIENTS	MEASURE		
PORTIONS PER BATCH	6 - cup / 1.42 - l		

BEEF BURGER 6OZ	2 lb + 10 oz / 1.18 Kilog
WATER	2 TBL
SPICE FENNEL SEED	5 tsp
SPICE SALT KOSHER	1 TBL
GARLIC IN OIL	1 TBL
SPICE PEPPER BLACK COARSE GROUND	1 TBL
SPICE OREGANO LEAF	1/2 tsp
SPICE BASIL DRY	1/2 tsp
SPICE PEPPER RED FLAKES CRUSHED	1/2 tsp
SUGAR GRANULATED	1/4 tsp
SPICE ALLSPICE	1/4 tsp

Preparation

- STEP 1 in a stock pot over medium heat, place water, hamburger meat, spices and mix all ingredients completely with kitchen spoon. Cook over medium heat until meat is completely browned.
- STEP 2 Remove from heat and drain off excess grease from seasonal meat. Place seasoned meat into proper container. Cool until product is below 40°F/5°C. Cover with lid, label, date, initial, and day dot. Reserve for pasta pie filling recipe or store under 40°F/5°C refrigeration.

EQUIPMENT

MEASURING CUPS	MEASURING SPOONS	STOCK POT	KITCHEN SPOON
CONTAINER WITH LID			

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	SLIVERED ALMONDS	ID#:	LMISC - 04.1
SHELF LIFE:	2 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	Ounce
	YIELD:	16 - oz / 454 - g	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	16 - oz / 454 - g	
<div style="display: flex; justify-content: space-between;"> NUT ALMOND 1 lb / 454 g </div>			
PREPARATION			
STEP 1	Place slivered almonds evenly on a half sheet pan. Place under the cheese melter until the almonds are lightly toasted. Remove sheet pan from the cheese melter and use a spatula to mix and evenly toast almonds. Place back into the cheese melter to finish toasting.		
STEP 2	Remove from the melter and let the almonds cool. Place into a line insert pan with lid. Label, date, initial and day dot. Store at room temperature.		
EQUIPMENT			
<div style="display: flex; justify-content: space-around;"> HALF SHEET PANS SPATULA LINE INSERT PAN WITH LID </div>			
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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	OIL FOR FLATBREAD	ID#:	LMISC - 20
SHELF LIFE:	3 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	Teaspoon
	YIELD:	1 - qt / 946 - ml	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	192 - tsp / 946 - ml	

OIL OLIVE PURE	1 qt / 946 ml		
SPICE SALT KOSHER	4 tsp		
SPICE PEPPER BLACK GROUND	1 tsp		
SPICE THYME WHOLE	4 tsp		
SPICE OREGANO LEAF	1/4 cup		

PREPARATION

STEP 1 Combine all of the ingredients in plastic container.
STEP 2 Stir vigorously to incorporate the seasonings and the oil.
STEP 3 Place a tight fitting lid on the container. Label, date and store at room temperature.

EQUIPMENT

PLASTIC CONTAINER WITH LID	MEASURING CUPS	MEASURING SPOONS	STAINLESS STEEL MIXING BOWL
WIRE WHIP			

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	FRIED CHICKEN FLOUR		ID#:	LMISC - 23
SHELF LIFE:			DATE ISSUED:	9/23/2011
			PORTIONS:	Cup
			YIELD:	4 - cup / 946 - ml 8 - cup / 1.89 - l 16 - cup / 3.8 - l
			INGREDIENTS	MEASURE
			PORTIONS PER BATCH	4 - cup / 946 - ml 8 - cup / 1.89 - l 16 - cup / 3.79 - l
<div style="display: flex; justify-content: space-between;"> <div style="width: 40%;"> <p><u>SEAS - 04</u></p> <p>FLOUR AP</p> <p>SPICE SALT KOSHER</p> <p>JERK SEASONING</p> <p>SPICE PAPRIKA</p> <p>SPICE PEPPER BLACK GROUND</p> <p>SPICE GARLIC GRANULATED</p> <p>SPICE ONION POWDER</p> <p><u>SEAS - 07</u></p> <p>CAJUN SEASONING (SCRATCH)</p> </div> <div style="width: 30%;"> <p>1 qt / 946 ml</p> <p>2 TBL</p> <p>1/4 cup</p> <p>1 TBL</p> <p>1 TBL</p> <p>2 tsp</p> <p>1 tsp</p> <p>1 TBL</p> </div> <div style="width: 30%;"> <p>2 qt / 1.89 l</p> <p>1/4 cup</p> <p>1/2 cup</p> <p>2 TBL</p> <p>2 TBL</p> <p>4 tsp</p> <p>2 tsp</p> <p>2 TBL</p> </div> <div style="width: 30%;"> <p>1 gal / 3.79 l</p> <p>1/2 cup</p> <p>1 cup</p> <p>1/4 cup</p> <p>1/4 cup</p> <p>8 tsp</p> <p>4 tsp</p> <p>1/4 cup</p> </div> </div>				
PREPARATION				
STEP 1	Place each ingredient into a stainless steel mixing bowl. Combine all ingredients with a wire whip until fully incorporated.			
STEP 2	Place into a proper container and cover with a tight fitting lid.. Label, date, initial and day dot. Store at room temperature.			
EQUIPMENT				
<div style="display: flex; justify-content: space-around;"> STAINLESS STEEL MIXING BOWL WIRE WHIP CONTAINER WITH LID </div>				
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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	CARAMILIZED BANANAS	ID#:	LMISC - 25
SHELF LIFE:	2 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	slices
	YIELD:	4 - Each	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	40 - slices	

BANANA	4 Banana		
EXTRACT VANILLA	2 TBL		
SUGAR GRANULATED	1 cup		
BUTTER UNSALTED	2 TBL		

PREPARATION

- STEP 1 Cut the bananas on the bias on a 45 degree angle.
NOTE: BE SURE TO USE A SAFETY GLOVE WHEN CUTTING THE BANANAS
- STEP 2 Place the bananas in a stainless steel mixing bowl and add the vanilla. Ensure all the bananas are completely covered with the vanilla. Add the sugar and mix them with glove hand to ensure they are completely coated on both sides.
- STEP 3 On medium high heat using a non-stick saute pan add the butter and wait till the butter melts completely. Evenly place the bananas in the pan to ensure perfectly seared. Remove them and place them on a lined sheet pan to cool at room temperature. Once cooled completely, place them in a line insert pan with deli paper. Lay the bananas in a single layer and cover with another sheet of deli paper.
NOTE: ENSURE TO PLACE THE BANANAS IN A SINGLE LAYER, DO NOT STACK MORE THAN 3 LAYERS WITH THE DELI PAPER.

EQUIPMENT

SAUTE PAN	STAINLESS STEEL MIXING BOWL	SPATULA	KITCHEN GLOVES
MEASURING CUPS	MEASURING SPOONS	SHEET TRAYS	PARCHMENT PAPER
LINE INSERT PAN WITH LID	DELI OR LOGO PAPER		

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	FRIED DUMPLING ROLL	ID#:	LMISC - 26
SHELF LIFE:		DATE ISSUED:	9/23/2011
		PORTIONS:	slices
	YIELD:	2 - Each	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	16 - slices	

<u>SOP - 22.15</u>	BUTTER UNSALTED	2 oz / 57 g
	YELLOW ONION (SMALL DICE)	1 cup
<u>LMISC - 27</u>	MILK	1 cup
<u>SOP - 19</u>	DRIED BREAD PREP	3 1/4 cup
<u>LSOP - 13.2</u>	CHOPPED PARSLEY	1 cup
	CHOPPED CHIVES	1 cup
	SPICE SALT IODIZE TABLE	1 tsp
	SPICE PEPPER BLACK GROUND	1 tsp
	EGGS	1 Each
	MILK	1 cup

PREPARATION

- STEP 1 In a medium stainless steel sauce pan over medium heat melt butter. Add the onions untill tender.
- STEP 2 In a small sauce pan over medium heat, slowly bring the milk to 104Â°F/40Â°C.
- NOTE: MAKE SURE THE TEMPERATURE OF THE MILK IS NOT OVER 104Â°F/40Â°C.**
- STEP 3 Place all ingredients in a suitable size stainless steel mixing bowl. Combine all ingredients with gloved hands untill they are fully incorporated.
- STEP 4 Put one piece of aluminium foil (60cm) on a cleaned surface. Put one piece of plastic wrap (60cm) on top of the aluminium foil. Put the dumpling mixture on the plastic wrap and start to build a roll with 48cm in length and 5cm in diameter.
- STEP 5 Wrap the dumpling mixture with plastic wrap and finish the roll.
- STEP 6 Wrap the roll with aluminium foil, the size of the roll has to be 48cm in lenght and 5cm in diameter.
- NOTE: MAKE SURE BOTH ENDS ARE COMPLETELY CLOSED.**
- STEP 7 Pre heat the steamer to 100 degrees.
- STEP 8 Put the dumpling roll on a perforated tray into the steamer for 25 minutes.
- STEP 9 Let the roll cool down to room temperature, once the roll is cooled down place on sheet tray. Label, date, initial and day dot. Store it under 40Â°F/5Â°C refrigeration.

Cooling Procedures

1. Fill out labels with the product name, day & date of production.
2. Combine equal parts cold water and ice to create an ice bath large enough for the amount of product to be cooled.
3. Place 16 cups of product into large heat seal bag or 6 cups of product into small heat bags or suitable container.
4. Seal the bag approximately 4in / 10cm from the opening. Place label inside sealed bag and seal again above the label to keep dry and legible.
5. Place each bag or container into the ice bath and record the time in a cooling log.
6. At two hours, verify that the temperature is 70Â°F/21Â°C or less and record. Place an instant read thermometer between two bags that are on top of each other. Shake each bag or stir contents of containers to establish an even product temperature
7. Every two hours, check the temperature and record.
8. 8) During cooling process, add ice to ice bath as needed to maintain temperature of 40Â°F/5Â°C or less.
9. Once the product has reached 40Â°F/5Â°C or less (four hours additional maximum). Place in cooler and rotate using FIFO. (First In First Out)

EQUIPMENT

CUTTING BOARD

MIXING BOWL

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ITEM:	DRIED BREAD PREP	ID#:	LMISC - 27
SHELF LIFE:		DATE ISSUED:	9/23/2011
		PORTIONS:	Ounce
	YIELD:	14 - oz / 397 - g	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	14 - oz / 397 - g	

ROLL HOAGIE

1 Each

PREPARATION

STEP 1

Cut Buns or Hoagies in 1/8" slices. Place in container and cover with lid. Reserve,

NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING THE BREAD SLICES

NOTE: DO NOT CUT THE SLICES THICKER THAN 1/8"/3.2 MM, IF THE SLICES TEARS APART THAT DOES NOT MATTER

NOTE: THE OLD BUNS OR HOAGIES HAS TO BE HARD AT LEAST 3 DAYS DRIED AT ROOM TEMPERATURE

EQUIPMENT

CUTTING BOARD

SERRATED KNIFE

SAFETY GLOVE

CONTAINER WITH LID

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	SCHNITZEL BREADCRUMBS	ID#:	LMISC - 28
SHELF LIFE:		DATE ISSUED:	9/23/2011
		PORTIONS:	Cup
	YIELD:	2 - cup / 473 - ml	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	2 - cup / 473 - ml	
	CRUMB BREAD PLAIN	2 cup	
	SPICE SALT IODIZE TABLE	1 tsp	
	SPICE PEPPER BLACK COARSE GROUND	1 tsp	
	PREPARATION		
STEP 1	Place ingredients into a mixing bowl		
STEP 2	Mix the ingredients evenly with wire whip		
STEP 3	Place into a suitable size, clean, plastic container with a tight fitting lid. Cover label, date, initial and day dot. Store at room temperature.		
	EQUIPMENT		
	MIXING BOWL	WIRE WHIP	PLASTIC CONTAINER WITH LID
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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	LARGE BREAD CROUTONS OLD	ID#:	LMISC - 29
SHELF LIFE:	3 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	slices
	YIELD:	1 - portion	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	4 - slices	
<div style="display: flex; justify-content: space-between;"> <div style="width: 45%;"> <p>BREAD RYE SLICED</p> <p>STEP 2 Store in an air tight container.</p> <p>STEP 1 Toast the rye bread under the salamander until golden brown on both sides</p> <p>STEP 2 Cut off the crusts and cut in half to make 2 slices approximately 3mm thick cut each slice in half to make 4 triangles</p> <p>STEP 3 NOTE: BE SURE TO USE A SAFETY GLOVE WHEN CUTTING THE BREAD</p> <p>STEP 4 Put back under the salamander cut side up to brown and curl slightly</p> <p>Place into a container with a tight fitting lid. Store at room temperature.</p> </div> <div style="width: 50%;"> <p style="text-align: center;">EQUIPMENT</p> <div style="display: flex; justify-content: space-around;"> CUTTING BOARD SERRATED KNIFE SAFETY GLOVE SHEET PANS </div> <p>CONTAINER WITH LID</p> </div> </div>			
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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	OVEN ROASTED CHICKEN	ID#:	LPLTRY - 01
SHELF LIFE:	4 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	split
	YIELD:	12 - split	24 - split
			36 - split
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	12 - split	24 - split
			36 - split

LPLTRY - 01.1

OVEN ROASTED CHICKEN OIL RUB 2 cup 1 qt / 946 ml 1 1/2 qt / 1.42 l
CHICKEN SPLITS 12 split 24 split 36 split

PREPARATION

- STEP 1 Place splits in large stainless mixing bowl. Pour oil over top and mix well. Insure that splits are well oiled with gloved hands.
- STEP 2 Remove from bowl and place cut side down onto sheet pan. Bake in preheated 325°/165°C oven for 1 hour or until fully cooked. Internal temperature should be 165°F/74°C.
- STEP 3 Remove from oven and place on a cooling rack in until chicken is completely cooled.
- STEP 4 After chicken has been roasted and cooled, cut off leg and thigh portion.
- NOTE: BE SURE TO USE A SAFETY GLOVE WHEN CUTTING CHICKEN**
- STEP 5 Separate the wing from the breast leaving approximately 1 inch or less of breast meat attached to the wing.
- STEP 6 Separate leg and thigh pieces.
- STEP 7 Place in stripper bag. Label, date, initial, and day dot. Rotate and store under 40°F/5°C refrigeration.

EQUIPMENT

STAINLESS STEEL MIXING BOWL SHEET TRAYS PLASTIC WRAP CHEF KNIFE
SAFETY GLOVE KITCHEN GLOVES MEASURING CUPS LINE INSERT PAN WITH LID

INSURE THAT ALL THE WORK AREA, EQUIPMENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	OVEN ROASTED CHICKEN OIL RUB	ID#:	LPLTRY - 01.1
SHELF LIFE:	7 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	Fluid Oz
	YIELD:	2 - qt / 1.9 - l	4 - qt / 3.79 - l
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	64 - oz / 1.89 - l	128 - oz / 3.79 - l

BUTTER ALTERNATE	2 qt / 1.89 l	1 gal / 3.79 l	
SPICE CHICKEN ROTISSERIE	6 oz / 170 g	12 oz / 340 g	

PREPARATION

STEP 1 In a stainless steel bowl, mix both ingredients very well. Dry mix should almost completely dissolve in Whirl.
STEP 2 Place in proper storage container and cover well.

DO NOT REFRIGERATE AND DO NOT REUSE AFTER MIXING WITH CHICKEN.

EQUIPMENT

WIRE WHIP STAINLESS STEEL MIXING BOWL LINE INSERT PAN WITH LID MEASURING CUPS

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	HAWAIIAN CHICKEN ROASTING	ID#:	LPLTRY - 08.1
SHELF LIFE:	4 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	as needed
	YIELD:	1 - as needed	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	1 - as needed	

PLTRY - 08

HAWAIIAN MARINATED CHICKEN

1 as needed

PREPARATION

STEP 1

On a lined sheet pan, place the marinated chickens evenly on the sheet pan. Place in a 325°F/165°C oven for 25 minutes or until an internal temperature of 150°F/66°C is reached.

STEP 2

Remove from oven and cool under 40°F/5°C refrigeration. Once cooled, wrap chickens with plastic wrap. Place day dot on each chicken and place into a line insert pan.

STEP 3

Cover with lid, label, date, initial and day dot. Store under 40°F/5°C refrigeration.

EQUIPMENT

SHEET PANS

PARCHMENT PAPER

PLASTIC WRAP

LINE INSERT PAN WITH LID

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	HERB CHICKEN GRILLED		ID#:	LPLTRY - 09
SHELF LIFE:	3 DAYS		DATE ISSUED:	9/23/2011
			PORTIONS:	8oz piece
	YIELD:	8 - Each	16 - Each	
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	8 - 8oz piece	16 - 8oz piece	
CSC - 50	CHICKEN BREAST 8OZ	8 Each	16 Each	
	HERB MARINADE	1 cup	2 cup	
PREPARATION				
STEP 1	Pour the herb marinade into proper size hotel pan. Add the desired number of thawed chicken breasts according to batch size. Using a gloved hand, gently toss chicken breasts until marinade has evenly coated both sides of the chicken.			
	NOTE: CHICKEN MUST MARINATE FOR AT LEAST 8 HOURS			
STEP 2	Cover, label, date, initial and day dot the pan. Store on the line under 40°F/5°C refrigeration.			
	NOTE: AFTER 8 HOUR MARINATION, BREASTS MAY BE PUT INTO AN APPROPRIATE LINE INSERT PAN.			
EQUIPMENT				
	HOTEL PAN	DRAIN PAN	STORAGE CONTAINER WITH LID	GALLON MEASURE
	WIRE WHIP			
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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	JERK CHICKEN MARINADE		ID#:	LPLTRY - 10
SHELF LIFE:		DATE ISSUED:	9/23/2011	
		PORTIONS:	5oz breast	
	YIELD:	21 - 5oz breast	42 - 5oz breast	84 - 5oz breast
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	21 - 5oz breast	42 - 5oz breast	84 - 5oz breast
<u>LCSC - 22</u>	CHICKEN BREAST 5OZ	21 breast	42 breast	84 breast
	JERK RUB MARINADE	1 lb / 454 g	2 lb / 907 g	4 lb / 1.81 Kilog
PREPARATION				
STEP 1	Place thawed breast in a large lexan. Cover with jerk wet rub and mix well. Cover with lid.			
	NOTE: CHICKEN MUST BE MARINATED FOR 12 HOURS.			
STEP 2	Label, date, initial, and day dot. Store under 40Â°F/5Â°C refrigeration.			
	NOTE: DO NOT REUSE MARINADE AFTER MIXING WITH CHICKEN.			
EQUIPMENT				
	LEXAN WITH LID	LINE INSERT PAN WITH LID		
INSURE THAT ALL THE WORK AREA, EQUIPMENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!				

HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	FRIED CHICKEN		ID#:	LPLTRY - 21
SHELF LIFE:			DATE ISSUED:	9/23/2011
			PORTIONS:	Each
			YIELD:	18 - Each 36 - Each 54 - Each
			INGREDIENTS	MEASURE
			PORTIONS PER BATCH	18 - Each 36 - Each 54 - Each
<u>LMISC - 23</u>	CHICKEN THIGH BONELESS	16 Each	32 Each	48 Each
	FRIED CHICKEN FLOUR	1 qt / 946 ml	2 qt / 1.89 l	3 qt / 2.84 l
	MILK BUTTERMILK	2 cup	1 qt / 946 ml	1 1/2 qt / 1.42 l
PREPARATION				
STEP 1	Dredge cleaned chicken thighs in flour. Shake off excess flour and dip in buttermilk. Dredge the chicken in the flour for a second time and place on sheet tray with parchment paper.			
NOTE: IF CLUMPING OCCURS IN FLOUR YOU WILL NEED TO SIFT TO AVOID FLOUR CLUMPS.				
STEP 2	Immediately after the breading process fry chicken in a 300°F/149°C fryer for 5-6 minute or an internal temperature of 165°F/74°C is reached. Remove chickens from fryer and place them on a wire rack to cool.			
STEP 3	When the chickens are cool, wrap them individually with plastic wrap and day dot. Place the wrapped chickens into a container. Label container and store under 40°F/5°C refrigeration.			
EQUIPMENT				
	SHEET PANS	HOTEL OR SHEET PAN	PLASTIC WRAP	COOLING RACKS
	MEASURING CUPS			
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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	CHICKEN SALAD	ID#:	LPLTRY - 22
SHELF LIFE:	2 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	4 oz/113 g
	YIELD:	24 - oz / 680 - g	48 - oz / 1.36 - Kilog
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	6 - 4 oz/113 g	12 - 4 oz/113 g

<u>SOP - 31</u>	CILANTRO (CHOPPED)	2 TBL	1/4 cup	1/2 cup
	GARLIC FRESH	1 tsp	2 tsp	4 tsp
	fresh, chopped fine, 1/8"			
<u>SOP - 19</u>	CHOPPED PARSLEY	2 TBL	1/4 cup	1/2 cup
	OIL SALAD	1/4 cup	1/2 cup	1 cup
<u>PLTRY - 12.1</u>	PRE-COOKED CHICKEN (DICING)	1 lb / 454 g	2 lb / 907 g	4 lb / 1.81 Kilog
	CREAM SOUR	1/4 cup	1/2 cup	1 cup
	MAYONNAISE KITCHEN HEAVY DUTY	1/2 cup	1 cup	2 cup
<u>MEAT - 06.2</u>	SEASONED BACON (DICING)	1/4 cup	1/2 cup	1 cup
	chopped, 1/2" X 1/2" X 3/8" X 3/8"			
	SPICE PEPPER BLACK GROUND	1 1/2 tsp	1 TBL	2 TBL

PREPARATION

STEP 1	Place cilantro, garlic, parsley, salad oil and cumin into a stainless steel mixing bowl. Combine with a spatula until fully incorporated
STEP 2	Add the diced chicken into the mixture and incorporate.
STEP 3	Add the remaining ingredients into the mixture and combine until fully incorporated
STEP 4	Portion 4 oz/113 g into stripper bags. Place into line insert pans with spatula. Cover with lid. label, date, initial and day dot. Store under 40Â°F/5Â°C refrigeration.

EQUIPMENT

STAINLESS STEEL MIXING BOWL	MEASURING CUPS	MEASURING SPOONS	SPATULA
LINE INSERT PAN WITH LID			

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	PAELLA SALAD MIXTURE	ID#:	LPLTRY - 23
SHELF LIFE:	3 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	Cup
	YIELD:	15 - cup / 3.5 - l	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	15 - cup / 3.55 - l	

	CHICKEN BREAST	5 oz / 142 g
	OIL OLIVE PURE	3 TBL
	GARLIC FRESH	1 tsp
	PEAS GREEN FROZEN	1 1/4 cup
	PORK SAUSAGE ANDOUILLE	5 oz / 142 g
<u>SOP - 14.5</u>	DICED RED PEPPERS	1 1/4 oz / 35 g
<u>SOP - 14.2</u>	DICED GREEN PEPPERS	1 1/4 oz / 35 g
<u>LVEG - 59</u>	YELLOW RICE	2 1/2 qt / 2.37 l

PREPARATION

- STEP 1 Combine the cooked rice and peas into a lexan. Stir to incorporate. Reserve for the remaining ingredients.
- STEP 2 In a saute pan over medium heat, add olive oil. Add the peppers and cook until just soft. Add garlic and cook until softened. Add chicken and sausage. Cook for approximately 5 minutes. Remove from heat. Drain of any excess grease. Add to the rice and mix with a kitchen spoon until all ingredients are fully incorporated.
- STEP 3 Place into line insert pans. Cover with lids, label, date, initial and day dot. Store under 40Â°F/5Â°C refrigeration.

EQUIPMENT

STOCK POT SAUTE PAN SLOTTED SPOON LINE INSERT PAN

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	CAJUN HALF CHICKENS	ID#:	LPLTRY - 24
SHELF LIFE:	4 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	portion
	YIELD:	12 - portion	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	12 - portion	

CHICKEN SPLITS	12 split		
OIL SALAD	3/4 cup		
SPICE SEASONING CAJUN	1/4 cup		

PREPARATION

- STEP 1 Place chickens on a lined sheet pan. Using a pastry brush. brush chicken lightly with the salad oil. Evenly sprinkle the Cajun seasoning over each of the chickens.
- STEP 2 Place into a 325°F/165°C oven for 25 minutes or until an internal temperature of 150°F/66°C is reached.
- STEP 3 Remove from oven and cool under 40°F/5°C refrigeration. Once cooled, wrap chickens with plastic wrap. Place day dot on each chicken and place into a line insert pan. Cover with lid, label, date, initial and day dot. Store under 40°F/5°C refrigeration.

EQUIPMENT

SHEET PANS	PARCHMENT PAPER	PASTRY BRUSH	MEASURING SPOONS
LINE INSERT PAN WITH LID	PLASTIC WRAP		

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	SMOKED TURKEY LEGS	ID#:	LPLTRY - 25
SHELF LIFE:	4 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	portion
	YIELD:	1 - half load	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	12 - portion	

SEAS - 17 TURKEY LEG 1 20 OZ
BBQ DRY RUB SEASONING 1/4 cup

PREPARATION

- STEP 1 Completely defrost the turkey legs under refrigeration on lined sheet trays. This will take least 24 to 36 hours. Remove the trayed turkey legs from the walk-in and take them to the prep area.
NOTE: TURKEY MUST BE COMPLETELY THAWED. SEMI-FROZEN MEAT WILL AFFECT SMOKING PROCESS
- STEP 2 Line your work area with sheet pan liner or sheet pans. Spray the single level racks with pan coating spray or rub the tops bars with a clean oiled towel. If multiple racks are needed, stack them on top of each other before spraying the pan coating.
NOTE: USE THE SINGLE LEVEL RACKS FOR THE TURKEY LEGS
- STEP 3 Fill the steam pan and the drippings pan with 1 gal/3.8 l of water EACH. Remove the smoker box and fill with 3 cup of Hickory Wood Chips. Place smoker box back in smoker.
- STEP 4 Evenly sprinkle the BBQ rub over each of the turkey legs.
- STEP 5 Place the prepped legs on the fine wire smoker grates. 4 across by 3 deep (12 per rack) Place in the smoker starting in the center of the muscle. Pull probe cord through the probe holes and plug into the appropriate port. Securely close the door of the unit.
- STEP 6 On the front panel of the smoker, press "Menu Select"
ENTER "6" FOR THE SMOKED ROCK CHOPS/ TURKEY/ THIGHS
Press "Enter", then press "Start/Stop", then press "Enter" again to verify you have water, then press "Enter" again to verify the wood chips are in place. The unit will now start up.
NOTE: DO NOT OPEN DOOR ONCE COOKING PROCESS HAS STARTED
- STEP 7 When cooking process is complete, the alarm will sound. Open door slightly allowing the safety latch to catch the door. Allow the hot steam and smoke to escape for 1 minute then open the door completely. Remove the probe from the turkey leg.
NOTE: WHEN COOKING CYCLE IS DONE, BE SURE THE INTERNAL TEMPERATURE OF THE LEGS ARE AT LEAST 165°F/74°C THE UNIT WILL GO INTO THE "HOLD MODE" WHICH HOLDS PRODUCT AT 150°F/66°C.
- STEP 8 refer to SOP - 49 for proper handling of the smoked turkey legs.
- STEP 9 When cooled remove smoker box and carefully dump the wood chips into the approved container with self closing lid. Pour plenty of water over the burnt chips because there may be live ash. Make sure the lid is closed. When cooled, remove both the steam and the dripping pans, empty and wash. Once cooled remove the racks and wash. 40°F/5°C refrigeration.

EQUIPMENT

VINYL GLOVES	YIELDKING SMOKER/OVEN	GALLON MEASURE	MEASURING CUPS
PAN RELEASE SPRAY	SHEET TRAYS	LINER PAPER	YIELDKING TEMPERATURE PROBES

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	SMOKED TURKEY THIGHS	ID#:	LPLTRY - 26
SHELF LIFE:	4 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	Portion
	YIELD:	1 - half load	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	12 - Portion	

SEAS - 17 TURKEY THIGH 12 lb / 5.44 Kilog
BBQ DRY RUB SEASONING 1/4 cup

PREPARATION

STEP 1 Completely defrost the turkey thighs under refrigeration on lined sheet trays. This will take least 24 to 36 hours. Remove the trayed turkey thighs from the walk-in and take them to the prep area.

NOTE: TURKEY MUST BE COMPLETELY THAWED. SEMI-FROZEN MEAT WILL AFFECT SMOKING PROCESS

STEP 2 Line your work area with sheet pan liner or sheet pans. Spray the single level racks with pan coating spray or rub the tops bars with a clean oiled towel. If multiple racks are needed, stack them on top of each other before spraying the pan coating.

NOTE: USE THE SINGLE LEVEL RACKS FOR THE TURKEY THIGHS

STEP 3 Fill the steam pan and the drippings pan with 1 gal/3.8 l of water EACH. Remove the smoker box and fill with 3 cup of Hickory Wood Chips. Place smoker box back in smoker.

STEP 4 Evenly sprinkle the BBQ rub over each of the turkey thighs.

STEP 5 Place the prepped thighs on the fine wire smoker grates. 4 across by 3 deep (12 per rack) Place in the smoker starting in the center of the muscle. Pull probe cord through the probe holes and plug into the appropriate port. Securely close the door of the unit.

STEP 6 On the front panel of the smoker, press "Menu Select"

ENTER "6" FOR THE SMOKED ROCK CHOPS/ TURKEY/ THIGHS

Press "Enter", then press "Start/Stop", then press "Enter" again to verify you have water, then press "Enter" again to verify the wood chips are in place. The unit will now start up.

NOTE: DO NOT OPEN DOOR ONCE COOKING PROCESS HAS STARTED

STEP 7 When cooking process is complete, the alarm will sound. Open door slightly allowing the safety latch to catch the door. Allow the hot steam and smoke to escape for 1 minute then open the door completely. Remove the probe from the turkey thighs.

NOTE: WHEN COOKING CYCLE IS DONE, BE SURE THE INTERNAL TEMPERATURE OF THE LEGS ARE AT LEAST 165°F/74°C THE UNIT WILL GO INTO THE "HOLD MODE" WHICH HOLDS PRODUCT AT 150°F/66°C.

STEP 8 refer to SOP - 49 for proper handling of the smoked turkey thighs.

STEP 9 When cooled remove smoker box and carefully dump the wood chips into the approved container with self closing lid. Pour plenty of water over the burnt chips because there may be live ash. Make sure the lid is closed. When cooled, remove both the steam and the dripping pans, empty and wash. Once cooled remove the racks and wash. 40°F/5°C refrigeration.

EQUIPMENT

VINYL GLOVES	YIELDKING SMOKER/OVEN	GALLON MEASURE	MEASURING CUPS
PAN RELEASE SPRAY	SHEET TRAYS	LINER PAPER	YIELDKING TEMPERATURE PROBES

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	CUTTING OF BABY CHICKEN	ID#:	LPLTRY - 27
SHELF LIFE:		DATE ISSUED:	9/23/2011
		PORTIONS:	Each
	YIELD:	1 - Each	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	1 - Each	
<div style="display: flex; justify-content: space-between;"> CHICKEN BABY 1 Each </div>			
PREPARATION			
STEP 1	PLACE THE POUSSIN ON A CLEAN CUTTING BOARD , USING A CLEAVER , CUT IN THE MIDDLE OF THE BABBY CHICKEN REMOVE ALL LUMPS AND INSIDES		
STEP 2	PLACE THE CHICKEN IN A HOTEL PAN, COVER WITH PLASTIC WRAP, LABEL, DATE, INITIAL AND DAY DOT		
STEP 3	STORE UNDER 40 F/5 C refrigeration or prepare for smoking		
NOTE be sure to use safety glove when cutting the chicken			
EQUIPMENT			
	CLEAVER	HOTEL PAN	PLASTIC WRAP
	KITCHEN GLOVES		SAFETY GLOVE
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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	MARINATED POUSSIN	ID#:	LPLTRY - 28
SHELF LIFE:		DATE ISSUED:	9/23/2011
		PORTIONS:	Each
	YIELD:	6 - Each	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	6 - Each	

LPLTRY - 27

CUTTING OF BABY CHICKEN	6 Each
GARLIC FRESH	1 TBL
HERB OREGANO FRESH	1 TBL
HERB PARSLEY FRESH	1 TBL
JUICE LEMON FRESH	1 cup
SPICE PEPPER BLACK COARSE GROUND	2 tsp
SPICE SALT KOSHER	1 tsp
OIL OLIVE PURE	1/2 cup

PREPARATION

STEP 1 Put all ingredients in the mixing bowl except the oil.

STEP 2 stir it 1 minute and add the olive oil

STEP 3 in a hotel pan ,pour in the marinade needed for the amount of chickens to be marinated. Place the baby chicken into the marinade bone side down.turn the chicken over and coat the skin side with the marinade

STEP 4 cover with lid, label, date, initial and day dot. Store under 40F/5C refrigeration

NOTE THE CHICKEN HAVE TO BE MARINATED AT LEAST DURING 12 HOURS

EQUIPMENT

MIXING BOWL	WIRE WHIP	MEASURING CUPS	HOTEL PAN WITH LID
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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	SMOKED POUSSIN	ID#:	LPLTRY - 29
SHELF LIFE:		DATE ISSUED:	9/23/2011
		PORTIONS:	Each
	YIELD:	10 - Each	20 - Each
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	10 - Each	20 - Each

LPLTRY - 28 MARINATED POUSSIN 10 Each | 20 Each

PREPARATION

- STEP 1 Remove the chickens from the marinade and pat dry with a towel.
NOTE: CHICKENS MUST BE COMPLETELY DRIED BEFORE SMOKING OR IT WILL EFFECT SMOKING PROCESS
- STEP 2 Line your work area with sheet pan liner or sheet pans. Spray the wing racks with pan coating spray or rub the top bars with a clean oiled towel. If multiple racks are needed, stack them on top of each other before spraying the pan coating.
NOTE: WING RACKS ARE THE SINGLE LEVEL RACKS
- STEP 3 Fill the steam pan and the drippings pan with 1 gal/3.8 l of water EACH. Remove the smoker box from the smoker and fill with 3 cup of Hickory Wood Chips. Place smoker box back in smoker.
- STEP 4 Place 10 chickens on to each of the racks and place the racks into the smoker unit starting in the top slot. Spread chickens out evenly over rack. Leave about an inch of space on both sides of the rack so you can slide the racks in the smoker.
NOTE: FOR A 30 CHICKEN LOAD, SPACE THE RACKS IN THE SMOKER (TOP - MIDDLE - BOTTOM)
- STEP 5 On the front panel of the smoker, press "Menu Select" ENTER "4 or 5" FOR WINGS Press "Enter", then press "Start/Stop", then press "Enter" to verify you have water, then press "Enter" again to verify wood chips are in place. The unit will now start up.
NOTE: DO NOT OPEN THE DOOR ONCE COOKING PROCESS HAS STARTED
- STEP 6 When the cooking process is complete (1 hour 20 minutes), the alarm will sound. Open the door slightly allowing the safety latch to catch the door. Allow the hot steam and smoke to escape for 1 minute then open the door completely.
NOTE: WHEN COOKING CYCLE IS DONE, THE UNIT WILL GO INTO THE "HOLD MODE" WHICH HOLDS PRODUCT AT 160°F/71°C. REMOVE PRODUCT WHEN COOKING CYCLE IS DONE.
- STEP 7 Remove the chickens from the metal racks and place into a hotel pan to cool under refrigeration Once cooled, wrap the chicken with plastic wrap, Place into line insert pans and cover with lids. Label, date, initial and day dot. Store under 40°F/5°C refrigeration.
- STEP 8 When cooled remove smoker box and carefully dump the wood chips into the approved container with self closing lid. Pour plenty of water over burnt chips because there may be live ash. Make sure the lid is closed. When cooled, remove both steam and dripping pans, empty & wash. Once cooled remove the racks & wash.

EQUIPMENT

VINYL GLOVES	YIELDKING SMOKER/OVEN	PAN RELEASE SPRAY	SHEET TRAY RACK
LINER PAPER	GALLON MEASURE	MEASURING CUPS	HOTEL OR SHEET PAN
PLASTIC WRAP			

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	LEGENDARY PREP SHRIMP BURGER	ID#:	LSEAF - 10
SHELF LIFE:		DATE ISSUED:	9/23/2011
		PORTIONS:	7 oz/200 g
	YIELD:	70 - oz / 2 - Kilog	140 - oz / 3.97 - Kilog
		280 - oz / 7.9 - Kilog	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	10 - 7 oz/200 g	40 - 7 oz/200 g

SHRIMP 16/20 P&D T/ON	24 shrimp	48 shrimp	96 shrimp
SHRIMP 16/20 P&D T/ON	1 lb + 10 oz / 737 g	3 lb + 4 oz / 1.47 Kilog	6 lb + 8 oz / 2.95 Kilog
1/2" dice			
PORK SAUSAGE ITALIAN COIL	1 lb + 6 oz / 624 g	2 lb + 12 oz / 1.25 Kilog	5 lb + 8 oz / 2.5 Kilog
mild, ground			
<u>SOP - 31</u> CILANTRO (CHOPPED)	5 tsp	3 TBL	1/3 cup
<u>SEAS - 07</u> CAJUN SEASONING (SCRATCH)	2 TBL	1/4 cup	1/2 cup
SPICE PEPPER BLACK COARSE GROUND	2 tsp	4 tsp	8 tsp

PREPARATION

STEP 1 Place the shrimp into a food processor with an 'S' blade attachment. Pulse until the shrimp is a "paste" like consistency. Reserve.

NOTE: THE PUREED SHRIMP NEEDS TO BE THE WEIGHTED AMOUNT NOT THE NUMBER OF SHRIMP

STEP 2 Take the other shrimp and cut into 1/2" dice, place into a stainless steel mixing bowl. Add the remaining ingredients and pureed shrimp into the bowl. With gloved hands, mix until all ingredients are evenly blended and there are no visible lumps of sausage or shrimp paste.

NOTE: BE SURE TO USE A SAFETY GLOVE WHEN CUTTING THE SHRIMP.

STEP 3 Scale the mixture into 7 oz/200 g portions. Using a clean lid from a gal jar place a 10 inch square of plastic wrap over the center of the lid. Press the burger into the lid, forming a patty Remove and wrap the plastic tightly around the patty. Repeat the process until the mixture is gone. Place into line insert pans and cover with lids. Label, date, initial and day dot. Store under 40°F/5°C refrigeration.

NOTE: FORM THE PATTY AS TIGHT AS POSSIBLE SO IT DOES NOT FALL APART WHILE BEING COOKED ON THE GRILL. IF DOING A LARGE BATCH USE A MIXER WITH FLAT PADDLE AND SCRAPE DOWN THE BOWL UNTIL THE MIXTURE HAS REACHED THE PROPER CONSISTENCY. DO NOT STACK THE SHRIMP BURGERS MORE THAN THREE HIGH SO NO TO CRUSH THE BURGERS OR TO CHANGE THEIR SHAPE.

EQUIPMENT

FOOD PROCESSOR WITH 'S' BLADE ATTACHMENT	CUTTING BOARD	CHEF KNIFE	SAFETY GLOVE
KITCHEN GLOVES	MEASURING CUPS	MEASURING SPOONS	GALLON MEASURE
PLASTIC WRAP	HOBART MIXER	LINE INSERT PAN WITH LID	

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	AHI TUNA (MARINATING OF)	ID#:	LSEAF - 11
SHELF LIFE:	1 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	6 oz
	YIELD:	60 - oz / 1.7 - Kilog	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	10 - 6 oz	
<u>SOP - 13</u>	OIL SESAME DARK	1/2 cup	
	SAUCE SOY	2 cup	
	SAUCE HOISIN	1/2 cup	
	VINEGAR RICE WINE	1/4 cup	
	SPICE PEPPER BLACK COARSE GROUND	1 TBL	
	SPICE PEPPER RED FLAKES CRUSHED	1 tsp	
	CHOPPED GREEN ONIONS	1/2 cup	
	GINGER FRESH	2 TBL	
	GARLIC FRESH	1 TBL	
FISH AHI	12 6oz		
PREPARATION			
STEP 1	Place all the ingredients in a mixing bowl and stir with a wire whip until all the ingredients are fully incorporated		
STEP 2	Place the tuna into a 2" hotel pan in a single layer.		
	NOTE: PLACE ONLY 12 PORTIONS OF TUNA PER HOTEL PAN.		
STEP 3	Pour the marinade over the tuna, Turn the tuna over a few times to ensure all sides are covered with the marinade. Cover with a lid or plastic wrap and store under 40Â°F/5Â°C refrigeration.		
	NOTE: AFTER 6 HOURS OF MARINATION, REMOVE THE TUNA FROM THE MARINADE AND PLACE INTO STRIPPER BAGS. MARINATING THE TUNA MORE THAN 6 HOURS THE TUNA WILL START TO COOK IN THE MARINADE AND MAKE THE PRODUCT UNUSABLE.		
STEP 4	Remove the tuna from the marinade after 6 hours and place into stripper bags. Place intoline insert pans and cover with lid. Label, date, initial and day dot. Store under 40Â°F/5Â°C refrigeration.		
EQUIPMENT			
	STRIPPER BAGS	MIXING BOWL	MEASURING CUPS
	WIRE WHIP	LINE INSERT PAN WITH LID	HOTEL PAN WITH LID
			MEASURING SPOONS
			PLASTIC WRAP
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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	BACALHAU MIXTURE	ID#:	LSEAF - 12
SHELF LIFE:		DATE ISSUED:	11/17/2011
		PORTIONS:	Ounce
	YIELD:	270 - oz / 7.7 - Kilog	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	270 - oz / 7.65 - Kilog	

LCSC - 19

FISH COD	11 lb / 5 Kilog
salted and dry	
POTATO PEELED	11 lb / 5 Kilog
WATER	2 qt / 1.89 l
BROILING OIL FOR VEGETABLES	2 TBL
GARLIC FRESH	3 TBL
ONION YELLOW	1 cup
Pull teh Bacalhau	
EGGS	24 Each
HERB CILANTRO	3/4 tsp
SPICE SALT IODIZE TABLE	2 TBL
SPICE PEPPER BLACK GROUND	2 TBL

PREPARATION

- STEP 1 Soak the Salted Cod fish in water for 24 hours changing the water 3 times
NOTE: Make sure to do this to remove the saltiness of the fish.
- STEP 2 After 24 hours, remove the fish from the water.
Note: make sure to remove the excess water by squeezing the fish meat
- STEP 3 Shred the Fish by pulling with hands like pig meat. Then reserve.
- STEP 4 In a large stock pot add water. Add potatoes into water. Bring potatoes to a boil over medium high heat. Stir potatoes with kitchen spoon. Let potatoes cook for 20 to 25 minutes or until potatoes are tender NOTE: To test the doneness of the potatoes, put a few potatoes in a towel and gently squeeze to check the softness. They should crumbly easily. When potatoes are tender, remove from heat and pour potatoes through a colander to strain off the water. Place potatoes into the Hobart Mixing bowl. Using ballon whip attachment, mix the potatoes on low speed until smashed not puree.
- STEP 5 in a heated pan, pour the cooking oil then saute the garlic and onions.
- STEP 6 add the Pulled bacalhau and saute for 5 minutes. When the potatoes are tender, remove from heat and pour potatoes through colander to strain off the water. Place potatoes into the hobart mixing bowl. Using the ballon whip attachment, mix the potatoes on low speed for 2 minutes. Cool it down to 40Â°F
Note: do not over mix, there should be approximately 1/2"x1/2".
- STEP 7 in a mixing bowl crack the eggs and beat, add the Cilantro, Black pepper and Salt.
- STEP 8 Combine the Saute bacalhau, mashed potatoes and the egg mixture. Mix until fully incorporated.
Note: Make sure that the potatoes are not hot when you mix it with the egg mixture.
- STEP 9 Portion into 2 oz each and make an oval piece out of it and place in a portion boats or proper container. Cover with lid, date, initial and day dot. Store under 40Â°F/5Â°C.
Note: make sure you use parchment paper and spray it pan spray release.
NOTE: USE OVEN GLOVE DUE TO HIGH TEMPERATURES

EQUIPMENT

CUTTING BOARD	PARING KNIFE	HOTEL PAN	ALUMINUM FOIL
TABLESPOON MEASURING DEVICE	PORTION BOATS		

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	TANDOORI SPICE MIX	ID#:	LSEAS - 16
SHELF LIFE:		DATE ISSUED:	9/23/2011
		PORTIONS:	Cup
	YIELD:	5 - cup / 1.2 - l	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	5 - cup / 1.18 - l	

SPICE PAPRIKA	1 cup
SPICE SALT KOSHER	1 cup
SPICE CORRIANDER	1 1/2 cup
SPICE TURMERIC GROUND	1/2 cup
SPICE CUMIN GROUND	1/2 cup
SPICE CLOVES GROUND	8 tsp
SPICE NUTMEG	8 tsp
SPICE CINNAMON GROUND	8 tsp
SPICE PEPPER BLACK GROUND	8 tsp

PREPARATION

- STEP 1 Combine all of the spices in a clean and dry mixing bowl. Put clean, food safe gloves on your clean hands. Use your gloved hands to thoroughly mix the ingredients.
- STEP 2 Transfer spice mix to a plastic container. Cover with lid, label, date, day dot and initial. Store covered at room temperature in a dry storage area.

EQUIPMENT

MIXING BOWL	MEASURING SPOONS	MEASURING CUPS	LATEX GLOVES
CONTAINER WITH LID			

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	SWEET CHILI RUB	ID#:	LSEAS - 22
SHELF LIFE:	7 DAYS	DATE ISSUED:	6/4/2012
		PORTIONS:	2 TBL
	YIELD:	3 - qt / 2.8 - l	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	96 - 2 TBL	

SPICE CHILI POWDER	3 cup
SPICE PEPPER CAYENNE	2 TBL
SPICE PEPPER WHITE GROUND	1/4 cup
SPICE PAPRIKA	1 cup
SPICE OREGANO LEAF	1 cup
SPICE CUMIN GROUND	1 cup
SPICE ONION POWDER	2 TBL
SPICE GARLIC POWDER	1/4 cup
SUGAR GRANULATED	1 1/4 qt / 1.18 l
SPICE SALT KOSHER	1 1/2 cup

PREPARATION

STEP 1 Combine all ingredients in a clean mixing bowl and mix with a wire whip until fully incorporated.
STEP 2 Transfer to a clean storage container. Cover with lid, label and store at room temperature until needed for service.

EQUIPMENT

LARGE MIXING BOWL MEASURING CUPS QUART MEASURE CAMBRO
WIRE WHIP

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2012 menu localization
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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	CINNAMON FLOUR TORTILLA CHIP		ID#:	LSOP - 01.1	
	SHELF LIFE:	2 DAYS		DATE ISSUED:	9/23/2011
			PORTIONS:	portion	
YIELD:			144 - chip	288 - chip	432 - chip
INGREDIENTS			MEASURE		
PORTIONS PER BATCH			24 - portion	48 - portion	72 - portion
TORTILLA FLOUR 6"			24 tortilla	48 tortilla	72 tortilla
SUGAR GRANULATED			1 1/2 cup	3 cup	1 1/4 qt / 1.07 l
SPICE CINNAMON GROUND			2 TBL	1/4 cup	1/3 cup
PREPARATION					
STEP 1	On a clean cutting surface cut the tortilla into 6 even pieces.				
STEP 2	Place sugar and cinnamon in a mixing bowl, mix until evenly blended. Place the mixture in a dredge can with a small hole top, reserve for use.				
STEP 3	In a 350Â°F(177Â°C) fryer fry the chips in small batches. Use a fry spider to gently turn to make sure they brown evenly on both sides.				
NOTE: THE FLOUR CHIPS TAKE LONGER THAN CORN SHIPS DO BECAUSE OF THE AMOUNT OF MOISTURE SO MAKE SURE THEY ARE FRIED CORRECTLY.					
STEP 5	Place chips in a paper lined lexan, cover label and hold for use.				
STEP 4	Remove from oil and place in fry basket. While still warm hold basket over a sheet pan and shake cinnamon sugar on the chips while lightly shaking them to ensure even coverage.				
EQUIPMENT					
CUTTING BOARD		FRY SPIDER	PAPER TOWELS	LEXAN WITH LID	
KNIFE		MIXING BOWL	SPOON	DREDGE CAN	
FRYER BASKET WITH 1/4" GRID					
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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	PASTA NACHO CHIPS	ID#:	LSOP - 01.2
SHELF LIFE:	2 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	Portion
	YIELD:	24 - qt / 22.7 - l	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	12 - Portion	
<div style="display: flex; justify-content: space-between;"> <div>PASTA SHEETS</div> <div>24 sheet</div> <div style="border-left: 1px solid black; width: 100px; height: 20px;"></div> </div>			
PREPARATION			
STEP 1	Pull sheets from freezer, lay out on sheet pan, will defrost in 15 minutes.		
STEP 2	Place defrosted sheet on cutting surface with the long side in front of you. using a pizza wheel cut in half the long way. Make 3 cuts vertically to make 4 equal sections. Cut diagonally across each square creating 18 chips per sheet. Repeat process until all are cut		
STEP 3	In a 350°F/177°C fryer fry the chips, do in small batches. Using fry spider turn chips gently to ensure even browning on all sides. Place fried chips in a basket to let excess oil drain. Place in paper lined lexan and repeat until all chips are done, cover and hold for use.		
NOTE: DRAIN WELL AS THE PASTA CHIPS HAVE A TENDANCY TO HAVE POCKETS THAT MAY HOLD GREASE IF JUST DUMPED IN LEXAN.			
EQUIPMENT			
<div style="display: flex; justify-content: space-between;"> <div>CUTTING BOARD</div> <div>PIZZA WHEEL</div> <div>FRY SPIDER</div> <div>FRYER BASKET WITH 1/4" GRID</div> </div> <div style="display: flex; justify-content: space-between;"> <div>LEXAN WITH LID</div> </div>			
INSURE THAT ALL THE WORK AREA, EQUIPMENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!			

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	SHREDDED LETTUCE FOR TACOS	ID#:	LSOP - 03.1
SHELF LIFE:		DATE ISSUED:	9/23/2011
		PORTIONS:	2oz
	YIELD:	24 - oz / 680 - g	48 - oz / 1.36 - Kilog
	96 - oz / 2.7 - Kilog		
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	12 - 2oz	24 - 2oz
	48 - 2oz		
<u>SOP - 08</u>	SHREDDED CABBAGE FOR SLAW cored, washed, fine shred, 1/8" dried	1 qt / 946 ml	2 qt / 1.89 l
<u>SOP - 03</u>	SHREDDED LETTUCE cored, washed, fine shred, 1/4" dried	1 qt / 946 ml	2 qt / 1.89 l
PREPARATION			
STEP 1	Place the shredded cabbage and lettuce into a large plastic container and mixed with gloved hands until fully combined. Place into line insert pans for service. Cover with lids, label, date, initial and day dot. Store under 40°F/5°C refrigeration.		
EQUIPMENT			
	PLASTIC CONTAINER WITH LID	QUART MEASURE	LINE INSERT PAN WITH LID
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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	SHREDDED ROMAINE CHIFFONADE	ID#:	LSOP - 03.3
SHELF LIFE:	1 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	Cup
	YIELD:	5.5 - 1 4 cup	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	22 - cup / 5.2 - l	
	ICE	2 gal / 7.57 l	
	WATER	1 as needed	
	SPIKE SALT KOSHER	1 cup	
	LETTUCE ROMAINE	2 head	
	PREPARATION		
STEP 1	Clean and sanitize entire sink and surrounding area.		
Step 2	Fill sink with 2 gal of ice. Then add enough cold tap water to fill the sink halfway. Make sure that water temperature is 40°F/5°C at all times and that the ice is completely melted. Add salt. Stir the water vigorously to insure that the salt is evenly distributed.		
STEP 3	Remove any damaged, brown or bruised leaves. Cut off the core. Place the romaine on a cutting board and with a sharp knife, carefully cut the lettuce into 1/4 shred lettuce across the long axis of the head.		
	NOTE: FOR THE BEST RESULTS, ROLL 1 OR 2 LEAVES INTO A CYLINDER BEFORE CUTTING.		
STEP 4	Transfer the shredded romaine to the ice bath. Stir gently to wash. Remove from the water by lifting the lettuce out. Drain and spin dry.		
STEP 5	Place into a line insert pan. Cover, label, date, initial, and day dot. Store under 40°F/5°C refrigeration.		
	EQUIPMENT		
	FRENCH KNIFE	CUTTING BOARD	SALAD SPINNER
			LINE INSERT PAN WITH LID
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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	SHREDDED RED CABBAGE	ID#:	LSOP - 07
SHELF LIFE:		DATE ISSUED:	9/23/2011
		PORTIONS:	1/2 cup
	YIELD:	8 - cup / 1.9 - l	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	16 - 1/2 cup	

CABBAGE RED

1 Each

PREPARATION

- STEP 1 Clean and sanitize entire sink and surrounding area.
- STEP 2 Fill sink with 2 gal of ice. Then add enough cold tap water to fill the sink halfway. Make sure that water temperature is 40°F / 5°C at all times and that the ice is completely melted. Add salt. Stir the water vigorously to insure tat the salt is evenly distributed.
- STEP 3 Peel off outer layer of cabbage and discard.
- NOTE: BE SURE TO USE A SAFETY GLOVE WHEN CUTTING THE CABBAGE**
- STEP 4 Place cabbage on green cutting board and cut into qters. Remove the core from each qter.
- STEP 5 On a Hobart mixer, use the 'S' blade attachment set to 1/8" and shred cabbage. Place the sliced cabbage into the water and stir. Rinse the sliced cabbage twice with cool water to remove the colored dye. Transfer to a suitable size container and cover with lid.
- NOTE: The cabbage may also be sliced on the slicer set at 1/8" slice.**
- STEP 6 Cover with 40°F/5°C water. Cover the container, label, date, initial, and day dot. Store under 40°F/5°C refrigeration. Reserve for Broccoli Slaw.

EQUIPMENT

CUTTING BOARD
LEXAN WITH LID

CHEF KNIFE

SAFETY GLOVE

HOBART SLICER

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	FRESH HERB BLEND	ID#:	LSOP - 12
SHELF LIFE:	1 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	Tablespoon
	YIELD:	5 - oz / 142 - g	10 - oz / 283 - g
	15 - oz / 425 - g		
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	40 - TBL / 591 - ml	80 - TBL / 1.18 - l
	120 - TBL / 1.77 - l		
	HERB PARSLEY FRESH	2 oz / 57 g	4 oz / 113 g
	HERB DILL FRESH	2 oz / 57 g	4 oz / 113 g
	HERB OREGANO FRESH	2 oz / 57 g	4 oz / 113 g
	chop each item into 1/4" pieces		
PREPERATION			
STEP 1	Rinse the herbs to remove any remaining soil. Shake off any excess moisture from herbs and gently pat dry with a clean towel.		
STEP 2	Remove stems. Place on a cutting board and chop fine 1/4". DO NOT OVERCHOP.		
	NOTE: BE SURE TO USE SAFETY GLOVE WHEN CHOPPING HERBS		
STEP 3	Place in container lined with paper towel. Cover with lid, label, date, initial, and day dot. Rotate and store under 40Â°F/5Â°C refrigeration.		
EQUIPMENT			
	CUTTING BOARD	KNIFE	SAFETY GLOVE
	CONTAINER WITH LID	SANITARY TOWEL	PAPER TOWELS
			SCALE
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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	JULIANNE GREEN ONIONS	ID#:	LSOP - 13.1
SHELF LIFE:	1 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	Tablespoon

	YIELD:	2 - cup / 473 - ml		
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	32 - TBL / 473 - ml		

ONION GREEN	24 Bunch		
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PREPARATION

- STEP 1 Remove amount needed from cooler.
- STEP 2 Rinse fresh green onions under faucet, remove dead membrane from outer stalk. Dry off excess water with a clean towel.
- STEP 3 Place on a cutting board and trim off 1/4" from the top. Cut the onions starting at the top, at a 45° angle into 1/16" julienne strips.
- STEP 4 **NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING GREEN ONIONS**
Store in a suitable size container. Cover with lid, label, date, initial, and day dot. Place under 40°F / 5°C refrigeration.

EQUIPMENT

CONTAINER WITH LID	SAFETY GLOVE	CLEAN TOWEL	KNIFE
GREEN CUTTING BOARD			

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	CHOPPED CHIVES	ID#:	LSOP - 13.2
SHELF LIFE:		DATE ISSUED:	9/23/2011
		PORTIONS:	Cup
	YIELD:	1 - cup / 237 - ml	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	1 - cup / 237 - ml	

HERB CHIVES FRESH

2 bunch

PREPARATION

STEP 1 Rinse chives to remove dirt.

STEP 2 Remove stems and damaged ends, roll into bunch and while holding, chop until fine 1/4" on a cutting board.

NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING CHIVES

STEP 3 Place the chopped chives in the center of a paper towel. Top the chives with another paper towel to dry. Repeat the process until the chives are dried.

STEP 4 Place chives into a line insert pan. Cover with lid, label, date, initial, and day dot. Rotate and store under 40Â°F/5Â°C refrigeration.

EQUIPMENT

KNIFE

GREEN CUTTING BOARD

CLEAN TOWEL

CONTAINER WITH LID

SAFETY GLOVE

INSURE THAT ALL THE WORK AREA, EQUIPMENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	BREAD BOULE PREP	ID#:	LSOP - 15
SHELF LIFE:	1 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	Each
	YIELD:	1 - Each	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	1 - Each	
<div style="display: flex; justify-content: space-between;"> <div>BREAD BOULE 6 1/2 oz/184 g, thawed</div> <div>1 Each</div> <div></div> <div></div> </div>			
PREPARATION			
STEP 1	Place bread boules on sheet pan with parchment paper. Bake in a 350°F/177°C convection oven for 8 minutes. Remove from oven and let cool.		
STEP 2	Once cooled, cut across the boule 1" down from the crown to make a lid.		
NOTE: BE SURE TO USE A SAFETY GLOVE WHEN CUTTING THE BREAD			
STEP 3	Using a gloved hand, scoop out excess dough from the inside of the top lid and bottom piece of the boule enough to hold 8 oz of soup. Place top upside down on top of the bottom piece.		
NOTE: USE AN 8 OZ LADLE AS A GUIDE TO THE AMOUNT OF BREAD TO SCOOP OUT			
STEP 4	Place lid back on top of bread boule and wrap with plastic wrap. Place into a container with a tight fitting lid. Store at room temperature.		
NOTE: DO OVER PREP THIS ITEM. BAKE OFF ENOUGH TO BE USED EACH DAY.			
EQUIPMENT			
	SHEET PANS	PARCHMENT PAPER	SAFETY GLOVE
	PLASTIC WRAP	CONTAINER WITH LID	CUTTING BOARD
INSURE THAT ALL THE WORK AREA, EQUIPMENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!			

HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	SLICED CARROTS	ID#:	LSOP - 18.1
SHELF LIFE:		DATE ISSUED:	9/23/2011
		PORTIONS:	slices
	YIELD:	1.3 - lb / 567 - g	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	50 - slices	
<div style="display: flex; justify-content: space-between;"> <div> <p>CARROT peeled, ends removed</p> </div> <div> <p>1 lb + 4 oz / 567 g</p> </div> </div>			
PREPARATION			
STEP 1	Place carrots on a slicer. Set blade at 1/4" setting. Slice carrots.		
NOTE: BE SURE TO USE A STEEL MESH SAFETY GLOVE WHEN USING SLICER			
NOTE: SAVE THE SCRAP PIECES OF CARROTS FOR GRATED CARROTS			
STEP 2	Place in suitable size container with a lid. Label, date and initial. Store it under 40°F/5°C refrigeration. Reserve for the Bavarian Chicken prep.		
EQUIPMENT			
	CUTTING BOARD	KNIFE	CONTAINER WITH LID
	SLICER		SAFETY GLOVE
INSURE THAT ALL THE WORK AREA, EQUIPMENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!			

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	PASTA FETTUCINI	ID#:	LSOP - 20.3
SHELF LIFE:	2 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	Ounce

	YIELD:	15 - lb / 6.8 - Kilog		
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	240 - oz / 6.8 - Kilog		

PASTA FETTUCINE	5 lb / 2.27 Kilog		
WATER	2 gal / 7.57 l		
SPICE SALT KOSHER	1/2 cup		
OIL OLIVE PURE	1 cup		

PREPARATION

- STEP 1 Place water in a suitable size stock pot. Add salt and bring to a full boil. Carefully add pasta and stir to avoid sticking. Allow it to return to a full boil and cook for 6 to 8 minutes or until 'al dente'. Be careful not to overcook. ('al dente' means 'to the tooth', meaning that when you bite down on the pasta you should feel some resistance).
- STEP 2 When finished, quickly pour into a colander to strain. Now place into a suitable ice bath to shock (stop the cooking process). Once chilled, remove pasta from ice bath and drain thoroughly. Then toss the pasta with the olive oil.
- STEP 3 **NOTE: The Colander and ice bath should be set before adding the pasta to the water.**
Transfer to a suitable size container. Cover, label, date, initial, and day dot. Store under 40Â°F(5Â°C) refrigeration.

PORTIONING: Portion pasta in stripper bags. Fettuccine - 14 oz/283 g
EQUIPMENT

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	UDON NOODLE BOILED		ID#:	LSOP - 20.5
SHELF LIFE:	2 DAYS		DATE ISSUED:	9/23/2011
			PORTIONS:	10oz portion
YIELD:		4 - lb / 1.8 - Kilog	8 - lb / 3.63 - Kilog	16 - lb / 7.3 - Kilog
INGREDIENTS		MEASURE		
PORTIONS PER BATCH		6.4 - 10oz portion	12.8 - 10oz portion	25.6 - 10oz portion
UDON NOODLE		2 lb / 907 g	4 lb / 1.81 Kilog	8 lb / 3.63 Kilog
WATER		1 gal / 3.79 l	2 gal / 7.57 l	4 gal / 15.14 l
SPICE SALT KOSHER		1/4 cup	1/2 cup	1 cup
OIL SALAD		1 TBL	2 TBL	1/4 cup
PREPARATION				
STEP 1	Place water in a suitable size stock pot. Add salt and bring to a full boil. Carefully add Udon noodles and stir occasionally to avoid sticking. Allow it to return to a full boil and cook according to package directions or until 'al dente'.			
NOTE: BE CAREFUL NOT TO OVERCOOK. AL DENTE MEANS TO THE TOOTH, MEANING WHEN YOU BITE DOWN ON THE UDON NOODLES, YOU SHOULD FEEL SOME RESISTANCE.				
When finished, quickly pour into a colander to strain. Now place into a suitable ice bath to shock (stop the cooking process). Once chilled, remove Udon noodles from ice bath and rinse and drain thoroughly. Place into a suitable size lexan. Toss the Udon noodles with the vegetable oil.				
NOTE: COLANDER AND ICE BATH SHOULD BE SET BEFORE ADDING THE UDON NOODLES TO THE WATER. BE SURE TO RINSE THE NOODLES UNTIL THE WATER IS RUNNING CLEAR.				
STEP 3	Portion 10 oz/280 g of Udon noodles into portion bags and place into a line insert pan. Cover with lid, label, date, initial, and day dot. Store under 40Â°F/5Â°C refrigeration.			
EQUIPMENT				
LINE INSERT PAN WITH LID		COLANDER	STOCK POT	KITCHEN SPOON
ICE BATH		CONTAINER WITH LID	STRIPPER BAGS	
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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	MOZZARELLA FONTINA CHEESE		ID#:	LSOP - 21.4
SHELF LIFE:	2 DAYS		DATE ISSUED:	9/23/2011
			PORTIONS:	Cup
	YIELD:	44 - cup / 10.4 - l	88 - cup / 20.82 - l	176 - cup / 41.6 - l
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	44 - cup / 10.41 - l	88 - cup / 20.82 - l	176 - cup / 41.64 - l
	CHEESE MOZZARELLA BLOCK	8 lb / 3.63 Kilog	16 lb / 7.26 Kilog	32 lb / 14.52 Kilog
	CHEESE FONTINA	2 lb / 907 g	4 lb / 1.81 Kilog	8 lb / 3.63 Kilog
	PREPARATION			
STEP 1	Cut the block of cheese into pieces that will fit into the piece of equipment that you are using. NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING CHEESE BLOCKS NOTE: KEEP THE CHEESE AS COLD AS POSSIBLE AT ALL TIMES. DO NOT FREEZE.			
STEP 2	Shred the cheese using a Hobart Mixer or a Robot Coup fitted with a 3/16"/5 mm cheese shredding plate. Shred the cheese alternately into a large lexan to help incorporate the cheese evenly.			
STEP 3	Be sure to mix the cheese with a large kitchen spoon to fully incorporate evenly. Place line insert pans or portion bags. Label, date, initial and day dot. Store under 40Â°F/5Â°C refrigeration.			
	EQUIPMENT			
	HOBART WITH 3/16IN SHREDDER PLATE	ROBOT COUPE	LEXAN	CHEF KNIFE
	CUTTING BOARD	SAFETY GLOVE	LINE INSERT PAN WITH LID	STRIPPER BAGS
	INSURE THAT ALL THE WORK AREA, EQUIPMENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!			

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ITEM:	ROAST BEEF SLICING		ID#:	LSOP - 24
SHELF LIFE:	2 DAYS		DATE ISSUED:	9/23/2011
			PORTIONS:	portion
	YIELD:	4.4 - lb / 2 - Kilog	8.8 - lb / 3.99 - Kilog	13.2 - lb / 6 - Kilog
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	10.06 - portion	20.11 - portion	30.17 - portion
BEEF ROAST SLICED				
	4 lb + 6 oz / 2 Kilog	8 lb + 12 oz / 3.99 Kilog	13 lb + 4 oz / 5.99 Kilog	
PREPARATION				
STEP 1	Remove the fresh, rare roast beef from the bag an place on a cutting board. With a sharp French knife, cut off the amount needed for portioning. Carefully place the roast beef on the slicer. Set the hobart slicer to a thickness of 1/16 inch/1 1/2 mm. Make sure the meat is thin and just holding its shape as it is cut.			
NOTE: BE SURE TO USE SAFETY GLOVE WHEN USING THE SLICER AND KNIFE				
STEP 2	Weigh out 7oz/200g portions and place in stripper bags. Place in a suitable size pan. Label, date, initial and day dot the container. Rotate and store under 40Â°F/5Â°C refrigeration.			
STEP 3	Wrap any unsliced roast beef. Label, date, initial, and day dot. Rotate and store under 40Â°F/ 5Â°C refrigeration.			
NOTE: IF YOU USED ROAST BEEF THAT WAS ALREADY OPENED OR CUT BUT DID NOT USE ALL OF IT, BE SURE TO RE-LABEL IT WITH THE ORIGINAL DATE, INITIAL, AND DAY DOT. SHELF LIFE IS FOUR DAYS FOR UN-SLICED ROAST BEEF PRODUCT				
EQUIPMENT				
	HOBART SLICER	CHEF KNIFE	SAFETY GLOVE	STRIPPER BAGS
	CUTTING BOARD	SCALE	LINE INSERT PAN	
INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!				

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	SLIM CRISPS SCRATCH	ID#:	LSOP - 25.1
SHELF LIFE:		DATE ISSUED:	9/23/2011
		PORTIONS:	3oz portion
	YIELD:	20 - oz / 567 - g	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	6.67 - 3oz portion	

POTATO 90 COUNT	4 lb / 1.81 Kilog		
SPICE SALT KOSHER	1 TBL		

PREPARATION

- STEP 1 Remove baskets from fryer
- STEP 2 Place crisps in a 325°F(163°C) fryer. Be sure oil is not burned. Leave in fryer for 4 1/2 to 5 minutes. Cooking time may increase with the volume of crisps being cooked. Crisps need to be GENTLY stirred frequently with metal kitchen spoon or skimmer to ensure even cooking and to avoid clumping together. Crisps should be crisp and light golden brown in color
- STEP 3 Remove from fryer. Shake to drain. Place crisps in a stainless steel mixing bowl. Immediately sprinkle 1 TBL of salt over chips. Toss crisps and salt until they are evenly coated.

SERVE IMMEDIATELY!

MIXING BOWL

MEASURING SPOONS

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	PANINI BREAD (CUTTING OF)		ID#:	LSOP - 55
SHELF LIFE:	2 DAYS		DATE ISSUED:	9/23/2011
			PORTIONS:	slice
	YIELD:	1 - Each		
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	1 - slice		
BREAD ITALIAN PANINI 1 slice				
PREPARATION				
STEP 1	Lay Panini bread on a cutting board. Using a serrated knife, cut 1"/2.53 cm off each end from top to bottom, leaving a square piece of bread.			
NOTE: BE SURE TO USE A SAFETY GLOVE WHEN CUTTING THE PANINI BREAD				
NOTE: SAVE CUT ENDS FOR CROUTONS				
STEP 2	Place bread squares into a line insert pan and cover tightly with a lid. Label, date, initial, and day dot. Store at room temperature.			
EQUIPMENT				
	CUTTING BOARD	SERRATED KNIFE	LINE INSERT PAN WITH LID	
INSURE THAT ALL THE WORK AREA, EQUIPMENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!				

HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	PLAIN YOGURT (DRAINING OF)	ID#:	LSOP - 56
SHELF LIFE:	2 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	Pound
	YIELD:	2 - lb / 907 - g	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	2 - lb / 907 - g	

YOGURT PLAIN

2 lb / 907 g

PREPARATION

STEP 1 Remove all of the yogurt from the container with spatula into a stainless steel mixing bowl with a fine mesh colander inside the bowl.

STEP 2 Cover the bowl and colander with plastic wrap. Place under 40Â°F/5Â°C refrigeration. Let the yogurt to drain for 2 to 4 hours to allow the water to drain out.

STEP 3 Once yogurt is completely drained, reserve for the Tzatziki sauce recipe.

NOTE: BE SURE YOGURT IS COMPLETELY DRAINED OF WATER BEFORE USING. THIS WILL ENSURE THE TZATZIKI SAUCE HAS THE PROPER CONSISTENCY AND TEXTURE.

EQUIPMENT

COLIANDER WIH A FINE STRAINER

STAINLESS STEEL MIXING BOWL

SPATULA

PLASTIC WRAP

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	FRYING OF THE RICE NOODLES	ID#:	LSOP - 61.1
SHELF LIFE:	1 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	Ounce
	YIELD:	8 - oz / 227 - g	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	8 - oz / 227 - g	

NOODLE RICE	8 oz / 227 g		
-------------	--------------	--	--

STEP 1

PREPARATION

Place into a 325°F/165°C fryer and fry until the oil stops bubbling, about 1 minute. Remove and drain well. Place on paper towel to absorb the excess grease. Place into a line insert pan and cover with lid. Label, date, initial and day dot. Store at room temperature.

EQUIPMENT

LINE INSERT PAN WITH LID

PAPER TOWELS

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	GREEN ONION SPRIGS	ID#:	LSOP - 64
SHELF LIFE:	1 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	Each
	YIELD:	2 - Each	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	2 - Each	
<div style="display: flex; justify-content: space-between;"> <div> <p>ONION GREEN</p> <p>2 long cut piece</p> </div> <div style="border-left: 1px solid black; width: 100px; height: 100px; margin-left: 10px;"></div> </div>			
PREPARATION			
STEP 1	<p>Cut any damaged ends off of the green onions. Cut each stalk into 4"/10 cm pieces. Using a chef knife make small strip cuts 1"/2.54 cm down from the end creating a fan effect. Place into a line insert pan. Cover with lid, label, date, initial and day dot. Store under 40Â°F/5Â°C refrigeration.</p> <p>NOTE: BE SURE TO USE A SAFETY GLOVE WHEN CUTTING THE GREEN ONIONS.</p>		
EQUIPMENT			
	KNIFE	CUTTING BOARD	CONTAINER WITH LID
			SAFETY GLOVE
<p>INSURE THAT ALL THE WORK AREA, EQUIPMENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!</p>			

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	BASIL CHIFFONADE	ID#:	LSOP - 65
SHELF LIFE:	1 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	Teaspoon
	YIELD:	2.5 - tsp / 12 - ml	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	2.5 - tsp / 12 - ml	
<div style="display: flex; justify-content: space-between;"> <div> HERB BASIL FRESH washed, dried, stems removed </div> <div> 2 1/2 tsp </div> <div style="border-left: 1px solid black; width: 20px;"></div> <div style="border-left: 1px solid black; width: 20px;"></div> </div>			
PREPARATION			
STEP 1	Stack a few on the cleaned, stemless leaves on top of one another. Roll the leaves into a cylinder. Using a chef knife, cut the rolled leaves at a 45° angle into 1/4" strips. Place into a line insert pan. Cover with lid, label, date, initial and day dot. Store under 40°F/5°C refrigeration.		
NOTE: BE SURE TO USE A SAFETY GLOVE WHEN CUTTING THE BASIL LEAVES.			
EQUIPMENT			
<div style="display: flex; justify-content: space-between;"> CUTTING BOARD CHEF KNIFE SAFETY GLOVE LINE INSERT PAN WITH LID </div>			
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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	MOZZARELLA CHEESE (DICING)	ID#:	LSOP - 66	
SHELF LIFE:	2 DAYS	DATE ISSUED:	9/23/2011	
		PORTIONS:	portion	
	YIELD:	16 - slices		
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	5 - portion		
	<div style="display: flex; justify-content: space-between;"> <div>CHEESE MOZZARELLA FRESH whole or 1/4" pre-sliced</div> <div>1 lb / 454 g</div> <div></div> <div></div> </div>			
STEP 1	PREPARATION			
	Place a slice of the cheese on a cutting board and dice into 1/2" pieces. Repeat until all pieces are diced. Place into a line insert pan. Cover with lid, label, date, initial, and day dot. Store under 40Â°F/5Â°C refrigeration.			
	NOTE: IF CHEESE IS NOT PRE-SLICED, CUT INTO 1/4" SLICES. BE SURE TO USE A SAFETY GLOVE WHEN CUTTING THE CHEESE.			
	EQUIPMENT			
	CUTTING BOARD	CHEF KNIFE	SAFETY GLOVE	LINE INSERT PAN WITH LID
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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	SUMMER ROLLS (ROLLING OF)	ID#:	LSOP - 67
SHELF LIFE:	1 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	portion
	YIELD:	1 - portion	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	1 - portion	

	WRAPPER SPING ROLL	1 Each		
	8 1/2 in, soak in warm water			
	VERMECHELLI NOODLES	1 TBL		
	cooked			
	LETTUCE ICEBERG SHREDDED	1 tsp		
	HERB BASIL FRESH	1/4 tsp		
	rough chop			
	HERB MINT LEAVES	1/4 tsp		
	rough chop			
	HERB CILANTRO	1/4 tsp		
	rough chop			
	CUCUMBERS	2 stick		
	sticks 2 in x 1/4 in x 1/4 in			
	SHREDDED CARROTS	1 tsp		
	SESAME DRESSING	1/2 tsp		
	SHRIMP 16/20 P&D T/ON	1 shrimp		
	cooked, cold, tails off, cut in half			

SOP - 18
DRESS - 30

PREPARATION

STEP 1 Carefully remove spring roll wrappers from the water. Allow excess water to drip off the wrappers. As you place the wrappers onto the cutting board, try to keep them in their circle shape. Lay the sheet flat on the cutting board.

NOTE: DO NOT LET THE EDGES OF THE WRAPPER OVERLAP.

STEP 2 Place the noodles on the wrapper at 3:00 about 2 in from the edge. Place the lettuce on top of the noodles.

STEP 3 Evenly sprinkle the herbs over the shredded lettuce and noodles.

STEP 4 Place the cucumber sticks and carrots on top of the shredded lettuce and noodles.

STEP 5 Drizzle the sesame dressing over the cucumbers and carrots. Fold the top and bottom edges toward the center so the inside edges are covering the mixture inside the roll.

STEP 6 Starting at the end of the spring with the filling, gently roll the wrapper into a cylinder about half way. Place the shrimp pieces on the wrapper close to the cylinder, cut side up. Continue to roll the wrapper until the shrimp are covered and the cylinder is complete.

Place into a line insert pan and cover with a moist paper towel. Cover with lid, label, date, initial and day dot. Store under 40°F/5°C refrigeration.

EQUIPMENT

PAPER TOWELS 2 IN HALF HOTEL PAN MEASURING SPOONS LINE INSERT PAN WITH LID

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	ROMAINE LETTUCE HEARTS	ID#:	LSOP - 68
SHELF LIFE:	1 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	set
	YIELD:	1 - set	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	1 - set	

ICE	1 as needed		
WATER	1 as needed		
SPICE SALT KOSHER	1 cup		
LETTUCE ROMAINE HEARTS	1 head(0)		

PREPARATION

- STEP 1 Clean and sanitize entire sink and surrounding area. Fill sink half way with ice. Add enough cold tap water to fill the sink 3/4 of the way full. Make sure that the water temperature is at or below 40°F/5°C at all times and that the ice is completely melted. Add the salt. Stir the water vigorously to ensure that the salt is evenly distributed.
- STEP 2 Use a clean sanitized green cutting board. Cut off any brown ends off the top is necessary. Remove any damaged outer leaves and discard. Remove approximately 8 to 12 leaves so to leaving a tight shape with the leaves held close together. Reserve Romaine leaves for either sandwiches or salad mixes. Cut off any loose hanging pieces.
- STEP 3 Place Romaine lettuce heads and leaves into the ice water. Repeatedly plunge the Romaine heads in and out of the ice water to remove any dirt from the heads. Remove from the water and place into a perforated pan to allow excess water to drain. Pat dry the heads with paper towels and place into a line insert pan for service. Cover with lid, label, date, initial, and day dot. Store under 40°F/5°C refrigeration.

NOTE: THE ROMAINE LEAVES REMOVE CAN BE USE FOR SANDWICHES AND SALAD MIXES. USABLE LEAVES SHOULD MEASURE A MINIMUM OF 2 in WIDE & 6 in LONG/5cm WIDE &15cm LONG

NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING LETTUCE.

EQUIPMENT

FRENCH KNIFE	GREEN CUTTING BOARD	LEXAN WITH LID	SAFETY GLOVE
MEASURING CUPS			

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	SWEET POTATO FRIES	ID#:	LSOP - 69
SHELF LIFE:	8 SHIFTS	DATE ISSUED:	6/4/2012
		PORTIONS:	4oz
	YIELD:	24 - oz / 680 - g	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	6 - 4oz	
<p>FRENCH FRIES SWEET POTATO 2 lb + 8 oz / 1.13 Kilog</p> <p>NOTE: IF FROZEN SWEET POTATOES ARE NOT AVAILABLE, SLICE UNSKINNED RAW SWEET POTATOES ON THE MANDOLINE INTO 1/4" LONG FRY STRIPS</p>			
SEAS - 15	SWEET POTATO FRY SEASONING	2 tsp	
PREPARATION			
STEP 1	Place frozen fries in basket. Fill basket 1/2 full or approximately 2 1/2 lb. DO NOT OVERFILL BASKET, to ensure even cooking and prevent clumping. This will yield approximately six 4oz serving of fries.		
STEP 2	Place fries in 350°F/177°C fryer. Be sure oil is not burnt. Leave in fryer for 2 - 2 1/2 minutes. Cooking time may increase with the number of baskets in the fryer and the volume of fries being cooked. Fries should be crisp and orange/brown in color.		
STEP 3	Remove fry basket from fryer. Shake to drain. Place fries in a stainless steel mixing bowl. Immediately add 2 tsp of sweet potato seasoning to mixing bowl. Toss fries and seasoning until they are evenly coated.		
NOTE: SERVE IMMEDIATELY OR HOLD UNDER HEAT LAMPS FOR NO LONGER THAN 5 MINUTES!			
EQUIPMENT			
	MIXING BOWL	MEASURING SPOONS	DREDGE CAN
<p>INSURE THAT ALL THE WORK AREA, EQUIPMENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!</p>			

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	FRIED EGG (SARDOU BURGER)	ID#:	LSOP - 70
SHELF LIFE:	1 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	Each
	YIELD:	10 - Each	20 - Each
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	10 - Each	20 - Each

	EGGS	10 egg	20 egg
	SPRAY PAN RELEASE	1/2 tsp	1 tsp
<u>SEAS - 01.1</u>	SEASONING SALT (ALL PURPOSE)	5 tsp	10 tsp

PROCEDURE

- STEP 1 Spray a non-stick saute pan with pan release spray. Heat pan over medium heat. Crack the eggs onto the pan. Sprinkle each egg with 1/2 tsp of seasoning. Cook for 1 minute, break the yolk and cook for 2 more minutes. Flip the eggs over seasons. Cook for 2 minutes until fully cooked. Remove from the pan and place on a sheet pan to cool under refrigeration.
- STEP 2 Once cooled, place the fired eggs into a line insert pan and cover with a lid. Label, date, initial, and day dot. Store under 40Â°F/5Â°C refrigeration.

EQUIPMENT

SAUTE PAN PAN RELEASE SPRAY SPATULA MEASURING SPOONS
LINE INSERT PAN WITH LID

INSURE THAT ALL THE WORK AREA, EQUIPMENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!

HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	BARTLETT PEARS (GRILLING)	ID#:	LSOP - 71																
SHELF LIFE:	2 DAYS	DATE ISSUED:	9/23/2011																
		PORTIONS: Slices																	
	YIELD:	10 - each																	
	INGREDIENTS	MEASURE																	
	PORTIONS PER BATCH	30.03 - Slices																	
<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 40%;">PEARS BARTLETT</td> <td style="width: 20%;">5 Each</td> <td style="width: 20%;"></td> <td style="width: 20%;"></td> </tr> <tr> <td>OIL SALAD</td> <td>2 TBL / 30 ml</td> <td></td> <td></td> </tr> </table> <p style="text-align: center;">PREPARATION</p> <p>STEP 1 Using a Wedge Master with a 6 cut blade, place the pear onto the slicer. Push the blade down onto the pear to slice the pear into 6 slices.</p> <p style="background-color: #cccccc; padding: 2px;">NOTE: IF A WEDGE IS NOT AVAILABLE, CUT THE PEAR IN HALF LENGTHWISE THEN CUT EACH HALF INTO 3 EQUAL WEDGES. BE SURE TO USE A SAFETY GLOVE WHEN CUTTING THE PEARS.</p> <p>STEP 2 Brush the pear wedges with salad oil. Place the pear slices on a clean 500°F/260°C broiler. Grill until good grill marks are achieved. Using tongs turn the wedges over and grill the other side.</p> <p>STEP 3 Remove the pear wedges from the grill and cool under refrigeration. Once cooled, place the pear wedges into line insert pans. Cover with lid, label, date, day dot and rotate. Place under 40°F/5°C refrigeration.</p> <p style="text-align: center;">EQUIPMENT</p> <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 25%;">SHEET PANS</td> <td style="width: 25%;">PASTRY BRUSH</td> <td style="width: 25%;">TONGS</td> <td style="width: 25%;">LINE INSERT PAN WITH LID</td> </tr> <tr> <td>WEDGE MASTER</td> <td>CHEF KNIFE</td> <td>SAFETY GLOVE</td> <td></td> </tr> </table> <p>INSURE THAT ALL THE WORK AREA, EQUIPMENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!</p>				PEARS BARTLETT	5 Each			OIL SALAD	2 TBL / 30 ml			SHEET PANS	PASTRY BRUSH	TONGS	LINE INSERT PAN WITH LID	WEDGE MASTER	CHEF KNIFE	SAFETY GLOVE	
PEARS BARTLETT	5 Each																		
OIL SALAD	2 TBL / 30 ml																		
SHEET PANS	PASTRY BRUSH	TONGS	LINE INSERT PAN WITH LID																
WEDGE MASTER	CHEF KNIFE	SAFETY GLOVE																	

HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	SAUTEED SPINACH	ID#:	LSOP - 72
SHELF LIFE:	2 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	Quart
	YIELD:	1 - qt / 946 - ml	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	1 - qt / 946 - ml	
	OIL OLIVE PURE	3 TBL	
	SPINACH FRESH	1 gal / 3.79 l	
	fresh,washed,stems removed		
	GARLIC FRESH	1 TBL	
SEAS - 01.1	SEASONING SALT (ALL PURPOSE)	1 tsp	
	PREPARATION		
STEP 1	In a non-stick saute pan over medium heat, add the olive oil. Add the garlic and cook until softened.		
	NOTE: DO NOT BURN GARLIC		
STEP 2	Add the spinach. Cook until the spinach is almost wilted. Add the seasoning and stir to incorporate. Remove from heat. Place on a sheet pan to cool. Once cooled, drain off any excess liquid and place into a line insert pan. Cover with lid, label, date, initial, and day dot. Store under 40Â°F/5Â°C refrigeration.		
	EQUIPMENT		
	NON-STICK BUNDT PAN	KITCHEN SPOON	LINE INSERT PAN WITH LID
	MEASURING SPOONS	SHEET PANS	MEASURING CUPS
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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	FRIED GREEN TOMATOES		ID#:	LSOP - 73																												
SHELF LIFE:			DATE ISSUED:	9/23/2011																												
			PORTIONS:	portion																												
			YIELD:	48 - slices 96 - slices																												
			INGREDIENTS	MEASURE																												
			PORTIONS PER BATCH	8 - portion 16 - portion																												
<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 40%;">TOMATO GREEN</td> <td style="width: 20%;">48 slices</td> <td style="width: 20%;">96 slices</td> <td style="width: 20%;"></td> </tr> <tr> <td>CORN MEAL</td> <td>1 qt / 946 ml</td> <td>2 qt / 1.89 l</td> <td></td> </tr> <tr> <td>FLOUR AP</td> <td>2 cup</td> <td>1 qt / 946 ml</td> <td></td> </tr> <tr> <td>SPICE SALT IODIZE TABLE</td> <td>1 TBL</td> <td>2 TBL</td> <td></td> </tr> <tr> <td>SPICE PEPPER WHITE GROUND</td> <td>1 TBL</td> <td>2 TBL</td> <td></td> </tr> <tr> <td>SPICE PEPPER BLACK GROUND</td> <td>1 TBL</td> <td>2 TBL</td> <td></td> </tr> <tr> <td>MILK BUTTERMILK</td> <td>2 qt / 1.89 l</td> <td>1 gal / 3.79 l</td> <td></td> </tr> </table>					TOMATO GREEN	48 slices	96 slices		CORN MEAL	1 qt / 946 ml	2 qt / 1.89 l		FLOUR AP	2 cup	1 qt / 946 ml		SPICE SALT IODIZE TABLE	1 TBL	2 TBL		SPICE PEPPER WHITE GROUND	1 TBL	2 TBL		SPICE PEPPER BLACK GROUND	1 TBL	2 TBL		MILK BUTTERMILK	2 qt / 1.89 l	1 gal / 3.79 l	
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MILK BUTTERMILK	2 qt / 1.89 l	1 gal / 3.79 l																														
PREPARATION																																
STEP 1	Wash and core the tomatoes. Slice the tomatoes on the tomato slicer or slicer into 1/4" slices. Reserve.																															
STEP 2	NOTE: BE SURE TO USE A SAFETY GLOVE WHEN SLICING THE TOMATOES.																															
STEP 2	In a stainless steel bowl, combine the corn meal, flour, salt and peppers. Mix with a wire whip until all ingredients are thoroughly incorporated. Place the mixture into a metal half pan.																															
STEP 3	Place the buttermilk into a half hotel pan. Place 6 tomatoes into the buttermilk at a time. Dredge the tomatoes into the breading mixture until completed coated. Place the breaded tomatoes on a lined sheet trays. Wrap the trays with plastic wrap.																															
STEP 3	NOTE: DO NOT STACK THE TOMATOES MORE THAN TWO LAYERS HIGH.																															
STEP 4	Label, date, initial and day dot. Store under 40Â°F/5Â°C refrigeration.																															
EQUIPMENT																																
	TOMATO SLICER	SAFETY GLOVE	HOTEL PAN	PARCHMENT PAPER																												
	SHEET PANS	PLASTIC WRAP	MEASURING CUPS	MEASURING SPOONS																												
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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	FRIED OKRA		ID#:	LSOP - 75
SHELF LIFE:		DATE ISSUED:	9/23/2011	
		PORTIONS:	portion	
	YIELD:	7.5 - lb / 3.4 - Kilog	15 - lb / 6.8 - Kilog	
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	15 - portion	30 - portion	
	OKRA FRESH washed, stems removed	5 lb / 2.27 Kilog	10 lb / 4.54 Kilog	
	CORN MEAL	2 cup	1 qt / 946 ml	
	FLOUR AP	1 cup	2 cup	
	SPICE SALT IODIZE TABLE	1 1/2 tsp	1 TBL	
	SPICE PEPPER CAYENNE	1/4 tsp	1/2 tsp	
	SPICE PEPPER WHITE GROUND	1 1/2 tsp	1 TBL	
	SPICE PEPPER BLACK GROUND	1 1/2 tsp	1 TBL	
	MILK BUTTERMILK	1 qt / 946 ml	2 qt / 1.89 l	
	PREPARATION			
STEP 1	Wash the okra and remove the stems. Place in a perforated pan to drain off excess water. Reserve.			
STEP 2	In a stainless steel bowl, combine the corn meal, flour, salt and peppers. Mix with a wire whip until all ingredients are thoroughly incorporated. Place the mixture into a metal half pan.			
STEP 3	Place the buttermilk into a half hotel pan. Place 6 okra into the buttermilk at a time. Dredge the okra into the breading mixture until completed coated. Place the breaded okra onto a lined sheet trays. Wrap the trays with plastic wrap.			
	NOTE: DO NOT STACK THE OKRA MORE THAN TWO LAYERS HIGH. LEAVE UNDER REFRIGERATION FOR TWO HOURS BEFORE PORTIONING.			
STEP 4	Portion 8 oz/227 g into stripper bags. Place into line insert pans and cover with lid. Label, date, initial and day dot. Store under 40°F/5°C refrigeration.			
	EQUIPMENT			
	HOTEL PAN	PARCHMENT PAPER	SHEET TRAYS	PLASTIC WRAP
	PREFORATED PAN	STRIPPER BAGS	LINE INSERT PAN WITH LID	
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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	FRIED ICE CREAM BALL	ID#:	LSOP - 77
SHELF LIFE:	5 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	#10 scoop
	YIELD:	1 - Each	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	1 - #10 scoop	
	CAKE LB	3 Slice	
	ICE CREAM VANILLA	1 #10 scoop	
	PREPARATION		
STEP 1	Slice the lb cake in 1/4 inch slices.		
	NOTE: BE SURE TO USE A SAFETY GLOVE WHEN CUTTING THE POUND CAKE		
STEP 2	Take three slices and pack it around ice cream like a baseball till no ice cream is exposed.		
STEP 3	Wrap it tight with plastic wrap. Place into line insert pans and cover with lid. Label, date, initial, and day dot. Store in the ice cream or walkin freezer.		
	EQUIPMENT		
	#10 SCOOP	PLASTIC WRAP	KITCHEN GLOVES
			LINE INSERT PAN WITH LID
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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	NEW ORLEANS SHRIMP	ID#:	LSOP - 78
SHELF LIFE:		DATE ISSUED:	9/23/2011
		PORTIONS:	Each
	YIELD:	4 - portion	8 - portion
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	24 - Each	48 - Each
			16 - portion
			96 - Each

SOP - 51
LHSC - 19

SKEWERING OF SHRIMP	24 shrimp	48 shrimp	96 shrimp
NEW ORLEANS BBQ MARINADE	2 1/2 cup	1 1/4 qt / 1.18 l	2 1/2 qt / 2.37 l

Procedure for Preparation

STEP 1 In a large plastic container, marinate shrimp in glaze for 3 hours under refrigeration covered with lid.
STEP 2 Remove shrimp from marinade and skewer the shrimp onto the metal skewers
STEP 3 Place the skewered shrimp into a hotel pan and cover with lid. Label, date, initial and day dot. Store under refrigeration at 40Â°F/5Â°C for service.

EQUIPMENT

HOTEL PAN	METAL SKEWERS	LEXAN WITH LID
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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	CROQUETTA MIXTURE		ID#:	LSOP - 79
SHELF LIFE:			DATE ISSUED:	9/23/2011
			PORTIONS:	portion
	YIELD:	24 - Each		
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	4 - portion		
<u>CSC - 17</u>	ALFREDO SAUCE (SCRATCH)	2 cup		
<u>VEG - 15</u>	PIG MEAT - SCRATCH (OVEN)	10 oz / 283 g		
	WHITE CHEDDAR MASHED POTATO	5 oz / 142 g		
PREPARATION				
STEP 1	Place all ingredients into a large stainless steel bowl and mix with a wire whip until mixture is smooth.			
STEP 2	Using a #30 scoop, form the mixture into a round ball. Place into a lined line insert pan and cover with lid. Label, date, initial and day dot. Store under 40F/5C refrigeration.			
NOTE: STACK THE BALLS IN A SINGLE LAYER				
EQUIPMENT				
	MIXING BOWL	HOTEL PAN WITH LID	LATEX GLOVES	#30 SCOOP
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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	SF NEW ENGLAND CLAM CHOWDER	ID#:	LSOUP - 09
SHELF LIFE:	3 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	8 oz
	YIELD:	1 - gal / 3.8 - l	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	16 - 8 oz	

VEG - 06.2
SOP - 22.15

BUTTER UNSALTED	1 lb + 8 oz / 680 g
CELERY (MEDIUM DICE)	1 lb / 454 g
YELLOW ONION (SMALL DICE)	2 lb / 907 g
CLAM CHOPPED CANNED	1 lb + 8 oz / 680 g
FLOUR AP	1 cup
CLAM JUICE	3 qt / 2.84 l
SPICE PEPPER BLACK GROUND	2 1/2 tsp
SPICE SALT IODIZE TABLE	5 tsp
SPICE CORRIANDER	1 TBL
SPICE CARAWAY SEEDS	1 TBL
SPICE THYME GROUND	1 TBL
SAUCE HOT FRANKS GAL	2 tsp
CREAM HEAVY WHIPPING	1 qt / 946 ml
POTATO PEELED	2 lb / 907 g
potatoes, diced 1/4 in, cooked	

PREPARATION

- STEP 1 Heat butter over medium heat in a large stock pot. Add the celery and onions. Cook until softened.
- STEP 2 Drain the juice from the clams. Reserve clams and excess juice for next step. and excess juice
- STEP 3 Slowly add the flour to make a roux and stir constantly until smooth. Slowly add the clam juice to temper the roux. continue to stir and add the juice until the soup starts to thicken Bring to a slow boil and then reduce to a simmer for 20 minutes.
- STEP 4 Add the reserved clams and spices. Let cook for 5 minutes.
- STEP 5 Add the milk and cream and stir to incorporate. Let cook for five minutes.
- STEP 6 Stir in potatoes until fully incorporated. Remove from heat and transfer to a lexan and place into an ice bath to cool completely. Once cooled, place into line insert pans and cover with lids. Label, date, initial and day dot. Store under 40°F/5°C refrigeration.

EQUIPMENT

STOCK POT/TILT SKILLET	WIRE WHIP	LEXAN	CONTAINER WITH LID
MEASURING CUPS	MEASURING SPOONS	GALLON MEASURE	KNIFE
CUTTING BOARD	SAFETY GLOVE		

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	GAZPACHO	ID#:	LSOUP - 10																																																				
SHELF LIFE:	2 DAYS	DATE ISSUED:	9/23/2011																																																				
		PORTIONS:	9 oz																																																				
	YIELD:	2 - qt / 1.9 - l																																																					
	INGREDIENTS	MEASURE																																																					
	PORTIONS PER BATCH	7.11 - 9 oz																																																					
	<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 40%;">TOMATO ROMA</td> <td style="width: 20%;">4 lb + 8 oz / 2.04 Kilog</td> <td style="width: 20%;"></td> <td style="width: 20%;"></td> </tr> <tr> <td>wash, cored</td> <td></td> <td></td> <td></td> </tr> <tr> <td>CUCUMBERS</td> <td>1 lb + 2 oz / 510 g</td> <td></td> <td></td> </tr> <tr> <td>fresh peeled</td> <td></td> <td></td> <td></td> </tr> <tr> <td>PEPPER BELL GREEN</td> <td>7 oz / 198 g</td> <td></td> <td></td> </tr> <tr> <td>seeded, de-veined</td> <td></td> <td></td> <td></td> </tr> <tr> <td>PEPPER BELL RED</td> <td>7 oz / 198 g</td> <td></td> <td></td> </tr> <tr> <td>seeded, de-veined</td> <td></td> <td></td> <td></td> </tr> <tr> <td>GARLIC PEELED</td> <td>2 tsp</td> <td></td> <td></td> </tr> <tr> <td>OIL OLIVE PURE</td> <td>3/4 cup + 2 TBL / 200 ml</td> <td></td> <td></td> </tr> <tr> <td>VINEGAR WHITE</td> <td>1/4 cup + 3 TBL / 103 ml</td> <td></td> <td></td> </tr> <tr> <td>SPICE SALT KOSHER</td> <td>1 TBL</td> <td></td> <td></td> </tr> <tr> <td>SPICE PEPPER WHITE GROUND</td> <td>1 TBL</td> <td></td> <td></td> </tr> </table>			TOMATO ROMA	4 lb + 8 oz / 2.04 Kilog			wash, cored				CUCUMBERS	1 lb + 2 oz / 510 g			fresh peeled				PEPPER BELL GREEN	7 oz / 198 g			seeded, de-veined				PEPPER BELL RED	7 oz / 198 g			seeded, de-veined				GARLIC PEELED	2 tsp			OIL OLIVE PURE	3/4 cup + 2 TBL / 200 ml			VINEGAR WHITE	1/4 cup + 3 TBL / 103 ml			SPICE SALT KOSHER	1 TBL			SPICE PEPPER WHITE GROUND	1 TBL		
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STEP 1	Place all ingredients in a food processor with an 'S' blade attachment. Blend until all ingredients are fully incorporated and smooth.																																																						
STEP 2	Place the soup into line insert pans and cover with lids. Label, date, initial and day dot. Store under 40Â°F/5Â°C refrigeration																																																						
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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	BBQ CHOPPED COLE SLAW	ID#:	LVEG - 05.2
SHELF LIFE:	2 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	4z ramekin
	YIELD:	52 - oz / 1.5 - l	104 - oz / 3.08 - l
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	13 - 4z ramekin	26 - 4z ramekin

<u>SOP - 22</u>	COLESLAW MIX	2 qt / 1.89 l	1 gal / 3.79 l
<u>SOP - 31</u>	RED ONIONS (SLICED)	1 cup	2 cup
	CILANTRO (CHOPPED)	1/2 cup	1 cup
<u>HSC - 03</u>	MAYONNAISE KITCHEN HEAVY DUTY	1 cup	2 cup
	PIG SAUCE	1 cup	2 cup
	VINEGAR CIDER APPLE	1/4 cup	1/2 cup
	SPICE SALT CELERY	1 tsp	2 tsp
	SPICE SALT IODIZE TABLE	1 TBL	2 TBL

PREPARATION

- STEP 1 In a stainless steel mixing bowl place the cabbage, onion and the cilantro. Toss together until evenly combined. Place in 6" 1/3 pan cover with damp paper towels and plastic wrap. Place under 40°F/5°C refrigeration and reserve.
- STEP 2 In a separate mixing bowl add the remaining ingredients. Using a wire whip, combine until all ingredients are fully incorporated. Scrape down the sides of the bowl with a spatula and mix with whip again. Add the ingredients from step 1 and mix until all ingredients are fully incorporated.
- STEP 3 Using a spatula, place into line insert pans. Cover with lids, label, date, initial and day dot. Store under 40°F/5°C refrigeration.

EQUIPMENT

SPATULA	LEXAN WITH LID	STAINLESS STEEL MIXING BOWL	LATEX GLOVES
CONTAINER WITH LID	GALLON MEASURE	MEASURING CUPS	

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	BROCCOLI SLAW	ID#:	LVEG - 05.3
SHELF LIFE:		DATE ISSUED:	9/23/2011
		PORTIONS:	1/2 cup
	YIELD:	7 - cup / 1.7 - l	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	14 - 1/2 cup	

	BROCCOLI FRESH	1 qt / 946 ml		
	stalks, peeled, 3"/7.6 cm			
<u>VEG - 54</u>	MATCHSTICK CARROTS	2 cup		
<u>LSOP - 07</u>	SHREDDED RED CABBAGE	1 cup		
<u>DRESS - 30</u>	SESAME DRESSING	1/4 cup		

PREPARATION

STEP 1 With a French Knife carefully cut into stalks 3"/7.6 cm long. Reserve the florets for vegetable of the day. Using a vegetable peeler, remove the outer skin from the stalks. Place the mandolin on a steady surface. Be sure the folding stand is secured in place. Set the main cutting plate to 1/8"/3 mm. Set the blade cutting to the matchstick setting using the crank handle. Be sure to secure the crank handle to the setting knob.

NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING THE BROCCOLI STALKS.

NOTE: IF MANDOLIN HAS THE NUMBER SETTINGS, SET THE MANDOLIN SETTING TO #3 FOR THE PROPER CUTTING SELECTION.

STEP 2 Place the broccoli stalks lengthwise into the safety guard housing and close the lid. Be sure the safety guard housing is above the cutting blades. In one motion slide the safety guard over the cutting blades to cut the broccoli stalks. Return the safety guard back above the blades and repeat until all the broccoli stalks are cut into sticks. Reserve.

NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING BROCCOLI STALKS ON THE MANDOLIN.

STEP 4 Add the sesame dressing and toss with gloved hands just enough to wet the broccoli slaw. Place the broccoli slaw into a line insert pan with a drain insert and cover with lids. Label, date, initial and day dot. Store under 40Â°F/5Â°C refrigeration.

EQUIPMENT

FRENCH KNIFE	CUTTING BOARD	MANDOLIN	RULER
SAFETY GLOVE	LINE INSERT PAN WITH LID		

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	CHINESE CHICKEN VEG	ID#:	LVEG - 15
SHELF LIFE:	2 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	portion 6.5oz

	YIELD:	12 - portion 6.5oz	
INGREDIENTS	MEASURE		
PORTIONS PER BATCH	12 - portion 6.5oz		

BROCCOLI FRESH 2 lb + 4 oz / 1.02 Kilog

WATERCHESTNUT 12 oz / 340 g

PEA SNOW 12 oz / 340 g

SHREDDED CARROTS 3 cup

SOP - 18

PREPARATION

STEP 1 Place a portion of each ingredient into a stripper bag. Place into a line insert pan and cover with a lid. Store under 40Â°F/5Â°C refrigeration.

EQUIPMENT

CUTTING BOARD
FRENCH KNIFE
STRIPPER BAGS

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	POT ROAST VEGETABLES	ID#:	LVEG - 17
SHELF LIFE:		DATE ISSUED:	9/23/2011
		PORTIONS:	portion
	YIELD:	2.5 - gal / 9.5 - l	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	12 - portion	

CELERY	1 Bunch
ONION YELLOW	2 qt / 1.89 l
MUSHROOM WHITE	3 qt / 2.84 l
BUTTER UNSALTED	1 lb / 454 g
CARROT	1 gal / 3.79 l

PREPARATION

STEP 1 Clean and trim celery. Cut into 1 in to 1 1/4 in pieces

NOTE: BE SURE TO USE A SAFETY GLOVE WHEN CUTTING THE ALL THE VEGETABLES

STEP 2 Cut onions in half then cut in half again and cut into 1 in to 1 1/4 in pieces.

STEP 3 qter mushrooms. Reserve.

STEP 4 Melt butter in sauce pan. Add celery. Cook for 5 minutes. Add onions. Cook for 5 more minutes. Add mushrooms and cook all just until vegetables are al dente. Do not over cook. Drain well and cool quickly by spreading out on a sheet pan.

STEP 5 Cut carrots in half lengthwise then cut into 1 in x 1 in pieces. Put in a perforated hotel pan and steam until just tender. Remove. Put immediately into ice bath to shock.

STEP 6 Mix celery, onions, carrots, and mushrooms together. Portion 1 cup into stripper bags and day dot. Place into a line insert pan and over with lid. Label, date and initial pan. 40°F/5°C refrigeration.

EQUIPMENT

CUTTING BOARD	FRENCH KNIFE	SAFETY GLOVE	SAUCE PAN
KITCHEN SPOON	HOTEL PAN	PREFORATED PAN	LINE INSERT PAN WITH LID

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	RED PEPPER AND CORN SALSA	ID#:	LVEG - 26
SHELF LIFE:	2 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	Pound

	YIELD:	9 - lb / 4.1 - Kilog		
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	9 - lb / 4.08 - Kilog		

OLDVEG - 22
VEG - 21.2

SOP - 22.15

ROASTED CORN	2 lb / 907 g		
ROASTED RED PEPPERS DICED broiled, diced 1/4"	1 lb + 8 oz / 680 g		
YELLOW ONION (SMALL DICE) broiled, diced	1 lb + 8 oz / 680 g		
VINEGAR RICE WINE	1/4 cup / 59 ml		
SPICE MCCORMICK BIG 'N' BOLD	1/3 cup		
BEAN BLACK CANNED rinsed and drained	4 lb / 1.81 Kilog		
CILANTRO (CHOPPED) fresh, chopped fine	1/2 cup + 1 tsp / 14 g		

PREPARATION

STEP 1 Place all ingredients into a large stainless steel mixing bowl. Mix until thoroughly incorporated. Do not mash beans.
STEP 2 Place in line insert pan. Cover with lid, label, date, initial and day dot. Store under 40Â°F/5Â°C refrigeration.

EQUIPMENT

FRENCH KNIFE	CUTTING BOARD	SHEET PANS	STAINLESS STEEL MIXING BOWL
KITCHEN SPOON	LEXAN		

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	FIRE ROASTED TOMATOES	ID#:	LVEG - 28
SHELF LIFE:	2 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	Ounce
	YIELD:	35 - oz / 992 - g	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	35 - oz / 992 - g	
SOP - 45	TOMATO ROMA	2 lb + 8 oz / 1.13 Kilog	
	OIL OLIVE PURE	1/2 cup	
	SPICE SALT KOSHER	5 tsp	
	CHIPOTLE PEPPERS (PUREE)	5 tsp	
PREPARATION (Prep time 30 minutes)			
STEP 1	Core plum tomatoes and cut in half lengthwise. Use a spoon and remove the seeds.		
STEP 2	Blend olive oil, Chipotle puree and kosher salt until completely smooth in a mixing bowl. Lightly toss the tomatoes in the mixture.		
STEP 3	Place tomatoes on sheet pan skin side up. Place in the cheese melter for 2 to 3 minute or until the skin starts to bubble. Remove from the melter and cool under refrigeration.		
STEP 4	Once cooled, cut the tomatoes into qters lenthwise.		
STEP 5	Place into a line insert pan and cover with a lid. Label, date, initial, and day dot. Store under 40Â°F/5Â°C refrigeration.		
EQUIPMENT			
	SHEET PANS	WIRE WHIP	LINE INSERT PAN WITH LID
	MEASURING SPOONS	MEASURING CUPS	MIXING BOWL
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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	MEDITERRANEAN VEGETABLES 1/2		ID#:	LVEG - 29.1
SHELF LIFE:	2 DAYS		DATE ISSUED:	9/23/2011
			PORTIONS:	portion
	YIELD:	4.5 - lb / 2 - Kilog	9 - lb / 4.08 - Kilog	18 - lb / 8.2 - Kilog
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	16 - portion	32 - portion	64 - portion
LVEG - 31 VEG - 21.1 VEG - 36	ROASTED MUSHROOMS (HALVES)	1 lb + 8 oz / 680 g	3 lb / 1.36 Kilog	6 lb / 2.72 Kilog
	ROASTED RED PEPPER STRIPS	1 lb + 8 oz / 680 g	3 lb / 1.36 Kilog	6 lb / 2.72 Kilog
	BROILED ASPARAGUS	1 lb + 8 oz / 680 g	3 lb / 1.36 Kilog	6 lb / 2.72 Kilog
NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING VEGETABLES NOTE: SEE VEG - 27 FOR BROILING INSTRUCTIONS IF ASPARAGUS SPEARS ARE LONG, 4" PEICES MAY BE USED WITHOUT TIPS				
PREPARATION				
STEP 1	Ensure that all product is cooled below 40Â°F/5Â°C prior to portioning.			
STEP 2	In a plastic portion bag place 1 1/2 oz/43 g of roasted button mushrooms, 1 1/2 oz/43 g of roasted red peppers and 1 1/2 oz/43 g of broiled asparagus.			
STEP 3	Place in suitable size storage container. Cover with lid, label, date, initial and day dot. Store under 40Â°F/5Â°C refrigeration.			
EQUIPMENT				
	CONTAINER WITH LID	KNIFE	STRIPPER BAGS	SAFETY GLOVE
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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	CHILI ONIONS	ID#:	LVEG - 30
SHELF LIFE:	2 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	2oz portion
	YIELD:	2.6 - lb / 1.2 - Kilog	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	21 - 2oz portion	

OIL OLIVE PURE	1/2 cup / 118 ml
VINEGAR BALSAMIC	1/2 cup / 118 ml
SPICE PEPPER BLACK COARSE	1 tsp
GROUND	
SPICE CHILI POWDER	4 tsp
SUGAR GRANULATED	1/4 cup
FLAVORING LIQUID SMOKE	1 tsp
SPICE GARLIC GRANULATED	1 tsp
SPICE SALT KOSHER	2 TBL
RED ONIONS (SLICED)	2 lb / 907 g

SOP - 22

PREPARATION

STEP 1 Combine all ingredients, except onions in stainless steel bowl with a whisk.
STEP 2 Using clean hands with clean gloves on, mix in the slivered onions
STEP 3 Hold in plastic pan for service, cover, date, label and rotate. Store under 40°F(5°C) refrigeration.

EQUIPMENT

STAINLESS STEEL MIXING BOWL	PLASTIC WRAP	KITCHEN GLOVES	WIRE WHIP
LINE INSERT PAN WITH LID			

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	ROASTED MUSHROOMS (HALVES)		ID#:	LVEG - 31
SHELF LIFE:	3 DAYS		DATE ISSUED:	9/23/2011
			PORTIONS:	portion
	YIELD:	2 - lb / 907 - g	4 - lb / 1.81 - Kilog	6 - lb / 2.7 - Kilog
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	24 - portion	48 - portion	72 - portion
SEAS - 01.1	MUSHROOM WHITE cleaned, with stems on	3 lb / 1.36 Kilog	6 lb / 2.72 Kilog	9 lb / 4.08 Kilog
	BUTTER ALTERNATE	1/4 cup + 2 TBL / 89 ml	3/4 cup / 177 ml	1 cup + 2 TBL / 266 ml
	SEASONING SALT (ALL PURPOSE)	2 TBL	1/4 cup	1/3 cup
PREPARATION				
STEP 1	Place mushrooms in a China cap and quickly rinse off any excess dirt. Use a towel to dry off the mushrooms and to remove any remaining dirt.			
STEP 2	Place dry mushrooms in a stainless steel mixing bowl. Add the Phase and seasoning. Toss the mushrooms with the seasoning and Phase with gloved hand to coat evenly.			
STEP 3	Place mushrooms on a lined sheet pan and spread out over sheet pan. Place into an 350Â°F/177Â°C conventional oven and roast mushrooms for 20 to 25 minutes or until mushrooms are a deep golden brown. Remove mushrooms from oven and allow to cool.			
STEP 4	Once mushrooms have cool, cut in half. Place into line insert pans with lids. Label, date, initial and day dot. Store under 40Â°F/5Â°C refrigeration.			
NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING MUSHROOMS				
EQUIPMENT				
	CHINA CAP	PAPER TOWELS	MIXING BOWL	CUTTING BOARD
	SHEET TRAYS	LATEX GLOVES	KNIFE	SAFETY GLOVE
	LINE INSERT PAN WITH LID			
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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	RED ONION FRIZZLES	ID#:	LVEG - 35
SHELF LIFE:	8 SHIFTS	DATE ISSUED:	9/23/2011
		PORTIONS:	Ounce
	YIELD:	4 - oz / 113 - g	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	4 - oz / 113 - g	

SOP - 22

RED ONIONS (SLICED)

8 oz / 227 g

Shaved 1/8"

MISC - 08

MILK BUTTERMILK

1/2 cup / 118 ml

HRC FRY FLOUR

2 cup

SPICE SALT KOSHER

2 tsp

PREPARATION

- STEP 1 Marinate the shaved red onions in the buttermilk for a minimum of 1 hour.
 STEP 2 Drain the onions and toss them in the fry flour until they are well coated and separated.
 STEP 3 Deep fry the floured red onion in a 350°F / 177°C fryer for one minute or until golden brown and crispy.
 STEP 4 Drain the excess oil
 STEP 5 Transfer the frizzles to a bowl and season with salt. Place into line insert pan.
 STEP 6 Hold under heat lamps for up to 30 minutes.

EQUIPMENT

STAINLESS STEEL MIXING BOWL

2" HALF HOTEL PAN

LINE INSERT PAN

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	FRIED CORN KERNELS	ID#:	LVEG - 37
SHELF LIFE:	5 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	Cup
	YIELD:	4 - cup / 946 - ml	8 - cup / 1.89 - l
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	4 - cup / 946 - ml	8 - cup / 1.89 - l
	CORN FROZEN	1 qt / 946 ml	2 qt / 1.89 l
	PREPARATION		
STEP 1	Place paper towels over a sheet pan.		
STEP 2	Place 2 cup at a time of thawed corn kernels in a 350°F/177°C fryer and fry for 1 to 1.5 minutes until the corn starts to caramelize and is slightly brown. Remove from fryer and drain. Place the fried corn onto the paper towel lined sheet pan to absorb excess oil and to cool at room temperature.		
STEP 3	Place the fried corn into a line insert pan. Cover with a lid, label, date, initial and day dot. Rotate and store under 40°F/5°C refrigeration.		
	EQUIPMENT		
	PAPER TOWELS	SHEET PANS	LINE INSERT PAN WITH LID
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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	NOT YOUR MAMAS JALAPENOS	ID#:	LVEG - 55
SHELF LIFE:		DATE ISSUED:	9/23/2011
		PORTIONS:	portion
	YIELD:	32 - pepper	64 - pepper
			128 - pepper
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	8 - portion	16 - portion
			32 - portion

	PEPPER JALAPENO	32 Each	64 Each	128 Each
	fresh, 3"/7.6 cm in length minimum			
	WATER	1 as needed	2 as needed	4 as needed
	to cover peppers			
	SPICE SALT IODIZE TABLE	1 as needed	2 as needed	4 as needed
	CHEESE CREAM	1 cup	2 cup	1 qt / 946 ml
	softened			
SOP - 21.3	SHREDDED MONTEREY JACK	1 cup	2 cup	1 qt / 946 ml
MISC - 08	HRC FRY FLOUR	2 lb / 907 g	4 lb / 1.81 Kilog	8 lb / 3.63 Kilog
MISC - 06	EGG WASH II	2 qt / 1.89 l	1 gal / 3.79 l	2 gal / 7.57 l
	CRUMB BREAD PLAIN	2 lb / 907 g	4 lb / 1.81 Kilog	8 lb / 3.63 Kilog
	CRUMB BREAD JAPANESE	2 lb / 907 g	4 lb / 1.81 Kilog	8 lb / 3.63 Kilog

PREPARATION

STEP 1 In a suitable size stock pot, place jalapenos into boiling salted water for 8 to 10 minutes. Place jalapenos into ice water to shock the jalapenos and to stop the cooking process. Once the jalapenos are cooled, remove from the ice water and pat the peppers dry.

NOTE: BE SURE TO WEAR KITCHEN GLOVES WHEN HANDLING THE PEPPERS.

STEP 2 Using a pairing knife, slice the peppers from the top to just near the bottom of the peppers. Gently open the peppers to expose the seeds and veins. Using a 1/4 tsp measuring spoon, remove the seeds and veins from the peppers. Once all of the peppers are cleaned, rinse under cold water to remove any remaining seeds. Pat dry with a towel.

NOTE: BE SURE TO WEAR SAFETY GLOVE WHEN CUTTING THE PEPPERS.

STEP 3 Combine cream and shredded Jack cheese in a stainless steel bowl with a spoon until fully incorporated. Place 1 TBL of cream and Jack cheese mixture inside the pepper. Spread the mixture with your finger to fill the inside from top to bottom. Gently squeeze the pepper to close. Place the finished peppers into a line insert pan.

NOTE: PEPPERS MUST BE REFRIGERATED FOR A MINIMUM OF 2 HOURS TO ALLOW MIXTURE TO SET UP BEFORE FRYING.

STEP 4 In four separate pans, add the flour, egg wash, bread crumbs and Panko bread crumbs. Dredge the pepper into the flour to cover. Place the pepper into the egg wash to coat. Allow excess egg wash to drain off pepper. Place the pepper into the plain bread crumbs to coat. Place the breaded pepper back into the egg wash and the into the Panko bread crumbs to coat. Place the finished pepper into a portion boat or line insert pan. Cover boat with plastic wrap or cover the line insert pan with lid. Label, date, initial and day dot. Store under 40Â°/5Â°C refrigeration.

EQUIPMENT

STOCK POT	KITCHEN GLOVES	SAFETY GLOVE	PARING KNIFE
MEASURING SPOONS	LINE INSERT PAN WITH LID	PORTION BAGS	PLASTIC WRAP
STAINLESS STEEL MIXING BOWL	KITCHEN SPOON		

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	CHEESE GRITS	ID#:	LVEG - 56																																																				
SHELF LIFE:	2 DAYS	DATE ISSUED:	9/23/2011																																																				
		PORTIONS:	1/2 pans																																																				
	YIELD:	2 - 1/2 pans																																																					
	INGREDIENTS	MEASURE																																																					
	PORTIONS PER BATCH	2 - 1/2 pans																																																					
	<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 40%;">BUTTER UNSALTED</td> <td style="width: 20%;">8 oz / 227 g</td> <td style="width: 20%;"></td> <td style="width: 20%;"></td> </tr> <tr> <td>WATER</td> <td>1 gal / 3.79 l</td> <td></td> <td></td> </tr> <tr> <td>WATER</td> <td>2 cup</td> <td></td> <td></td> </tr> <tr> <td>GREASE BACON</td> <td>10 oz / 283 g</td> <td></td> <td></td> </tr> <tr> <td>GRITS</td> <td>1 lb + 8 oz / 680 g</td> <td></td> <td></td> </tr> <tr> <td>Quaker Oats Brand, uncooked</td> <td></td> <td></td> <td></td> </tr> <tr> <td>SPICE SALT IODIZE TABLE</td> <td>1 TBL</td> <td></td> <td></td> </tr> <tr> <td>SPICE GARLIC POWDER</td> <td>2 tsp</td> <td></td> <td></td> </tr> <tr> <td>SPICE PEPPER WHITE GROUND</td> <td>2 tsp</td> <td></td> <td></td> </tr> <tr> <td>CHEESE CHEDDAR WHITE BLOCK</td> <td>3 cup</td> <td></td> <td></td> </tr> <tr> <td>grated</td> <td></td> <td></td> <td></td> </tr> <tr> <td>EGGS</td> <td>6 Each</td> <td></td> <td></td> </tr> <tr> <td>large, well beaten.</td> <td></td> <td></td> <td></td> </tr> </table>			BUTTER UNSALTED	8 oz / 227 g			WATER	1 gal / 3.79 l			WATER	2 cup			GREASE BACON	10 oz / 283 g			GRITS	1 lb + 8 oz / 680 g			Quaker Oats Brand, uncooked				SPICE SALT IODIZE TABLE	1 TBL			SPICE GARLIC POWDER	2 tsp			SPICE PEPPER WHITE GROUND	2 tsp			CHEESE CHEDDAR WHITE BLOCK	3 cup			grated				EGGS	6 Each			large, well beaten.			
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	PREPARATION																																																						
STEP 1	In a stainless steel stock pot, melt butter. Add water and bacon grease and bring to a boil.																																																						
STEP 2	Add the grits, salt, garlic powder and white pepper. Stir to incorporate all ingredients. Reduce heat and simmer for 10 minutes.																																																						
STEP 3	Remove from heat and fold in the cheese and eggs into the grits. Fold until all ingredients are fully incorporated.																																																						
STEP 4	Spray food release spray into two 2" half hotel pans. Evenly fill the two pans with the grits. Place into a 350°F/177°C oven for 45 minutes.																																																						
STEP 5	Remove from oven and transfer into line insert pans for service or cool under 40°F/5°C refrigeration. Transfer into line insert pans. Cover with lids, label, date, initial and day dot. Store under 40°F/5°C refrigeration.																																																						
	EQUIPMENT																																																						
	STEAM KETTLE/STOCK POT	KITCHEN SPOON	MEASURING CUPS																																																				
	2" QUOTE; HOTEL PAN	PAN RELEASE SPRAY	MEASURING SPOONS																																																				
		LINE INSERT PAN WITH LID																																																					
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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	COLLARD GREENS	ID#:	LVEG - 57
SHELF LIFE:	4 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	Quart
	YIELD:	3 - qt / 2.8 - l	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	3 - qt / 2.84 - l	

HSC - 01	PORK BACON RAW	8 oz / 227 g		
	14 to 18 count, 3/4" diced			
	ONION YELLOW	3 cup		
	1/2" diced			
	GARLIC FRESH	3 TBL		
	chopped			
	HAM SMOKED	1 lb / 454 g		
	pre-cooked, boneless, 1/4' diced			
	COLLARD GREENS	2 lb / 907 g		
	washed, stalks and stems removed, rough chopped			
	CHICKEN STOCK	3 qt / 2.84 l		
	SYRUP MAPLE FLAVOR	5 tsp		
	100% pure			
	VINEGAR CIDER APPLE	8 tsp		
SUGAR GRANULATED	1 1/2 tsp			
SPICE BAY LEAVES	2 leaf			

PREPARATION

- STEP 1 In a stock pot, over medium low heat, slowly cook the bacon until the fat is rendered out. Remove the bacon peices and reserve. Leave the bacon grease in the stock pot.
NOTE: DO NOT BURN THE BACON.
- STEP 2 Place the onions, garlic and ham pieces into the stock pot over medium low heat. Slowly cook until the onions are tender. Remove the onions, garlic and ham from the stock pot and discard the excess bacon grease.
NOTE: IF DESIRED, 3 LARGE HAM HOCKS CAN BE USED INSTEAD FOR EACH POUND OF HAM.
- STEP 3 Return the onions, garlic and ham to the stock pot. Add the collard greens, chicken stock, maple syrup, apple cider vinegar, sugar, bacon and bay leaves. Stir with kitchen spoon to fully incorporate all ingredients. Increase the heat and bring to a boil. Stir occasionally. Reduce heat to simmer and cover. Cook for one hour. Check the greens for tenderness and stir. Cover and cook for another 15 minutes until greens are completely tender.
- STEP 4 Remove from heat and place in an ice bath to cool or place into line insert pans for service. Once cooled, remove bay leaves and place into line insert pans. Cover with lid, label, date, initial and day dot. Store under 40°F/5°C refrigeration.
NOTE: BE SURE TO REMOVE ALL OF THE BAY LEAVES BEFORE PLACING INTO LINE INSERT PANS.

EQUIPMENT

LARGE STOCK POT OR RONDO PAN LINE INSERT PAN WITH LID MEASURING CUPS MEASURING SPOONS
KITCHEN SPOON

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	YELLOW RICE	ID#:	LVEG - 59
SHELF LIFE:	4 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	Ounce
	YIELD:	9 - lb / 4.1 - Kilog	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	144 - oz / 4.08 - Kilog	

RICE LONG GRAIN	2 lb + 12 oz / 1.25 Kilog
BASE CHICKEN	1/2 cup
SPICE TUMERIC GROUND	4 tsp
HERB ROSEMARY FRESH	3 sprig
GARLIC FRESH	2 oz / 57 g
BUTTER UNSALTED	2 oz / 57 g
SPICE BAY LEAVES	3 leaf
WATER	

PREPARATION

STEP 1 In a 6" half pan layer the rice, chicken base , tumeric, rosemary, garlic, butter and bay leaves.
Add the water and stir gently. Cover and place in a 350°F/177°C oven. Bake covered for 40 minutes. Remove from oven, remove the bay leaves, rosemary sprigs and garlic cloves. Mix together until evenly blended, place back in oven if the rice is still too wet.

NOTE: RICE IS DONE WHEN ALL OF THE MOISTURE IS ABSORBED.

STEP 3 Transfer to line insert pans with scorch bags and place on line for service. If rice is to be portioned for later use, place on a sheet pan, cover with plastic wrap, vented with air holes to cool immediately under refrigeration. Once cooled, portion 4 oz/113 g into microwave containers and cover with lid. Label, date, initial, and daydot. Store under 40°F/5°C refrigeration.

NOTE: IF DOING THE PORTION RICE. CHILL VERY QUICKLY AS TO STOP THE COOKING PROCESS.

EQUIPMENT

HOTEL PAN	ALUMINUM FOIL	MEASURING CUPS	MEASURING SPOONS
SLOTTED SPOON	SHEET PANS	MICRO LITES WITH LIDS	SCORCH BAGS

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	ROASTED PEPPERS FOR KIELBASA	ID#:	LVEG - 60
SHELF LIFE:	3 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	Ounce
	YIELD:	2.5 - lb / 1.1 - Kilog	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	40 - oz / 1.13 - Kilog	

PEPPER BELL GREEN	1 lb + 4 oz / 567 g
PEPPER BELL RED	1 lb + 4 oz / 567 g
OIL OLIVE PURE	1/4 cup
SEAS - 01.1 SEASONING SALT (ALL PURPOSE)	2 TBL

PREPARATION

- STEP 1 Using a French knife, cut peppers in half lengthwise, then into qters. Remove all seeds and veins.
NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING THE PEPPERS.
- STEP 2 Place half peppers on a lined sheet tray brush olive oil on skin portion of pepper. Using a dredge can sprinkle seasoning salt evenly over the peppers.
- STEP 3 Place sheet trays with peppers in a preheated 350°F/177°C conventional oven. Roast peppers for 20 minutes or until peppers are darker green & red color. Remove peppers from oven and allow to cool.
- STEP 4 Cut peppers with your french knife into 1/4" julienne strips. Place the pepper strips into a mixing bowl and toss to evenly distribute the two peppers. Portion 5 oz/142 g into a stripper bag. Place into a line insert pan. Cover with lid, label, date, initial and day dot. Store under 40°F/5°C refrigeration.
NOTE: BE SURE TO USE A SAFETY GLOVE WHEN CUTTING THE PEPPERS.

EQUIPMENT

CUTTING BOARD	CHEF KNIFE	SAFETY GLOVE	MIXING BOWL
PASTRY BRUSH	STRIPPER BAGS	SHEET TRAYS	LINE INSERT PAN WITH LID

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	BLACK BEANS	ID#:	LVEG - 61
SHELF LIFE:		DATE ISSUED:	9/23/2011
		PORTIONS:	6oz
	YIELD:	8.5 - lb / 3.9 - Kilog	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	22.67 - 6oz	

BEAN BLACK DRY	3 lb / 1.36 Kilog		
WATER	2 3/4 qt / 2.6 l		
BASE CHICKEN	1/4 cup		
SPICE BAY LEAVES	6 leaf		
GARLIC FRESH	2 oz / 57 g		
ONION YELLOW	2 cup		
fine diced			
SAUCE HOT FRANKS GAL	3/4 cup		
SPICE SALT IODIZE TABLE	2 TBL		

PREPARATION

STEP 1 In a large plastic container place the black beans cover 3" over the top with water. Remove any beans that are floating also look for any foreign objects. Cover and let set overnight at room temp.

NOTE: BEANS MUST SOAK IN THE WATER FOR AT LEAST 8 HOURS

STEP 2 Drain off the water from the beans into a colander. Rinse beans completely and place in large stock pot. Add water and the remaining ingredients into the pot. Place over medium heat and bring to simmer. Place cover on pot slightly off-set leaving an opening. Simmer low for 4 hours or until the beans are tender. Stir occasionally. Once the beans are cooked, remove from heat and place into an ice bath to cool completely.

NOTE: MAKE SURE YOU INSEPT THE BEANS WHILE COOKING AND TO STIR OCCASIONALLY. KEEP AT A LOW SIMMER AS NOT TO SCORTCH THEM.

STEP 3 Once cooled, place into line insert pans with scorch bags and cover with lids. Label, date, initial and day dot. Store under 40Â°F/5Â° refrigeration.

EQUIPMENT

LEXAN WITH LID	MEASURING CUPS	MEASURING SPOONS	STOCK POT
KITCHEN SPOON	LINE INSERT PAN WITH LID		

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:		TOMATO GINGER CHUTNEY		ID#: LVEG - 63	
SHELF LIFE:				DATE ISSUED:9/23/2011	
				PORTIONS:3 oz	
		YIELD:	1.5 - qt / 1.4 - l	3 - qt / 2.84 - l	6 - qt / 5.7 - l
		INGREDIENTS	MEASURE		
		PORTIONS PER BATCH	16 - 3 oz	32 - 3 oz	64 - 3 oz
<u>SOP - 14.1</u>	DICED TOMATO	1 1/2 qt / 1.42 l	3 qt / 2.84 l	1 1/2 gal / 5.68 l	
	GINGER FRESH	3 TBL	1/3 cup	3/4 cup	
	SAUCE CHILI GARLIC	2 tsp	4 tsp	8 tsp	
	SAUCE FISH	3 TBL	1/3 cup	3/4 cup	
	OIL SESAME DARK	1 tsp	2 tsp	4 tsp	
<u>SOP - 31</u>	CILANTRO (CHOPPED)	2 TBL	1/4 cup	1/2 cup	
	VINEGAR RICE WINE	2 TBL	1/4 cup	1/2 cup	
	SPICE SALT KOSHER	2 tsp	4 tsp	8 tsp	
<u>LSOP - 65</u>	BASIL CHIFFONADE	2 TBL	1/4 cup	1/2 cup	
PREPARATION					
STEP 1	In a large mixing bowl add all the ingredients, gently mix with a rubber spatula turning over in the bowl as not to break up the tomatoes. Cover with plastic wrap and place under 40Â°F/5Â°C refrigeration for 4 hours				
	NOTE: BE SURE TO LEAVE THE TOMATOES IN THE MARINADE FOR 4 HOURS TO ALLOW THE FLAVORS TO BLOOM.				
STEP 2	Remove the tomatoes from the mixing bowl and place into a plastic line insert pan with a drain insert. Cover with a lid, label, date, initial and day dot. Store under 40Â°F/5Â°C refrigeration.				
EQUIPMENT					
	MEASURING CUPS	MEASURING SPOONS	MIXING BOWL	RUBBER SPATULA	
	PLASTIC CONTAINER WITH LID	PLASTIC WRAP			
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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	BANANA SWEET MASHED POTATOES	ID#:	LVEG - 64
SHELF LIFE:	2 DAYS	DATE ISSUED:	6/4/2012
		PORTIONS:	Cup
		YIELD:	22 - #10 scoop
		INGREDIENTS	MEASURE
		PORTIONS PER BATCH	8.8 - cup / 2.08 - l

POTATO SWEET YAM	6 lb / 2.72 Kilog		
BANANA	1 Banana		
SUGAR BROWN DARK	1/2 cup		
SPICE CINNAMON GROUND	1/2 tsp		

PREPARATION

STEP 1 Place the sweet mashed potatoes into a large stainless steel bowl

STEP 2 Add the remaining ingredients and mix with a wire whip until all ingredients are fully incorporated.

STEP 3 Pour the potatoes into line insert pans with scorch bags. Cover with lids, label, date, initial, and day dot. Store under 40Â°/5Â°C refrigeration.

EQUIPMENT

MEASURING CUPS	MEASURING SPOONS	WIRE WHIP	SPATULA
STAINLESS STEEL MIXING BOWL	LINE INSERT PAN WITH LID	SCORCH BAGS	

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	SWEET SOUR ONIONS	ID#:	LVEG - 65
SHELF LIFE:		DATE ISSUED:	9/23/2011
		PORTIONS:	2 oz
	YIELD:	2.5 - lb / 1.1 - Kilog	5 - lb / 2.27 - Kilog
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	20 - 2 oz	40 - 2 oz

SOP - 22
LCSC - 86

RED ONIONS (SLICED)	2 lb + 8 oz / 1.13 Kilog	5 lb / 2.27 Kilog
SWEET AND SOUR BASE	2 1/2 cup	1 1/4 qt / 1.18 l
WATER	2 1/2 cup	1 1/4 qt / 1.18 l

PREPARATION

STEP 1 In a large stainless bowl combine water and sweet & sour base. Mix with wire whip until fully incorporated.
STEP 2 Add the sliced onions into the liquid. Cover the bowl with plastic wrap. Place under refrigeration for at least one hour before service.

NOTE: BE SURE TO LET SET FOR AT LEAST ONE HOUR BEFORE SERVICE.

STEP 3 Remove the plastic wrap and place onions without the liquid into a line insert pan with a drain insert. Cover with lid, label, date, initial and day dot. Store under 40Â°F/5Â°C refrigeration

EQUIPMENT

LARGE MIXING BOWL	MEASURING CUPS	WIRE WHIP	PLASTIC WRAP
LINE INSERT PAN WITH LID	DRAIN PAN INSERT		

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	PICKLED ONION	ID#:	LVEG - 65.1
SHELF LIFE:	1 DAYS	DATE ISSUED:	9/23/2011
		PORTIONS:	1/4 cup
	YIELD:	20 - 1/4 cup	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	20 - 1/4 cup	

DRESS - 30
SOP - 22

SESAME DRESSING 1 1/4 qt / 1.18 l
RED ONIONS (SLICED) 2 lb + 2 1/2 oz / 975 g

PREPARATION

STEP 1 Combine the sliced onions into the liquid. Cover the bowl with plastic wrap. Place under refrigeration for at least one hour before service.

NOTE: BE SURE TO LET SET AT LEAST ONE HOUR BEFORE SERVICE.

STEP 2 Remove the plastic wrap and place onions without the liquid into a line insert pan with a drain insert. Cover with lid, label, date, initial, and day dot. Store under 40°F/5°C refrigeration.

EQUIPMENT

LARGE MIXING BOWL MEASURING CUPS WIRE WHIP PLASTIC WRAP
LINE INSERT PAN WITH LID DRAIN PAN

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	ROASTED JALAPNEO PUREE	ID#:	LVEG - 66
SHELF LIFE:		DATE ISSUED:	6/4/2012
		PORTIONS:	2 TBL
	YIELD:	3 - cup / 710 - ml	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	24 - 2 TBL	

PEPPER JALAPENO	3 Each		
PEPPER BELL GREEN	3 Each		

PREPARATION

- STEP 1 Place peppers on a clean sheet pan lined with parchment paper. Place in a pre-heated 350°F/177°C oven. Roast for 15-20 minutes or until the skins darken and peppers are soft.
- STEP 2 Remove from the oven and allow to cool slightly. Remove the stem from both the jalapeno and bell peppers and discard. Remove the seeds from the bell peppers only.
- STEP 3 Place the whole jalapenos and seeded bell peppers into a food processor and blend until smooth.
- STEP 4 Place into a line insert pan and cover with lid. Label, date, initial and day dot. Store under 40°F/5°C refrigeration

EQUIPMENT

SHEET PANS FOOD PROCESSOR WITH "S" BLADE ATTACHMENT LINE INSERT PAN WITH LID

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	ROASTED JALAPNEO	ID#:	LVEG - 66.1
SHELF LIFE:		DATE ISSUED:	6/4/2012
		PORTIONS:	Each
	YIELD:	12 - Each	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	12 - Each	

PEPPER JALAPENO

12 Each

PREPARATION

STEP 1 Place peppers on a clean sheet pan lined with parchment paper. Place in a pre-heated 350°F/177°C oven. Roast for 15-20 minutes or until the skins darken and peppers are soft.

STEP 2 Remove from the oven and allow to cool slightly. Remove the stem from the peppers and discard.

STEP 4 Place into a line insert pan and cover with lid. Label, date, initial and day dot. Store under 40°F/5°C refrigeration

EQUIPMENT

SHEET PANS

LINE INSERT PAN WITH LID

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	CORN ON THE COBB	ID#:	LVEG - 67
SHELF LIFE:		DATE ISSUED:	9/23/2011
		PORTIONS:	Each
	YIELD:	24 - Each	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	24 - Each	
<div style="display: flex; justify-content: space-between;"> CORN YELLOW FRESH 24 ear </div>			
PREPARATION			
STEP 1	Remove all excess of husk until you get to the soft husk layer		
STEP 2	Add the corn into a hot boiling water stock pot, cover with a lead, blanch them for 8 minutes		
STEP 3	Remove corn from boiling water, place in ice bath to chill immediately, once cold, cut one side of the husk lengthwise until the knife hits the corn. Open the husk and pull husk back towards the end, while turning the corn to give husk a flowering appearance.		
STEP 4	Place into line insert pans and cover with lids. Label, date, initial and day dot. Store under 40°F/5°C refrigeration.		
EQUIPMENT			
	STOCK POT	CHEF KNIFE	KITCHEN GLOVES
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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	GRILLED POLENTA	ID#:	LVEG - 68
SHELF LIFE:		DATE ISSUED:	9/23/2011
		PORTIONS:	Each

	YIELD:	1 - hotel pan		
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	36 - Each		

OIL OLIVE PURE	2 cup
GARLIC PEELED	1/2 cup
SHALLOTS PEELED	1 1/2 cup
WINE KITCHEN HOUSE WHITE	1 qt / 946 ml
BASE VEGETABLE	1/2 cup
WATER	2 gal / 7.57 l
FLOUR POLENTA	2 qt / 1.89 l
CREAM HEAVY WHIPPING	1 qt / 946 ml
BUTTER UNSALTED	1 lb / 454 g
CHEESE ROMANO GRATED	1 qt / 946 ml
CHEESE PARMESAN SHAVED	2 qt / 1.89 l

PREPARATION

- STEP 1 Using a Rondue, over medium heat the olive oil. Add garlic, shallots. Cook till the garlic and shallots are tender and slightly caramelized
- STEP 2 Add white wine, let reduce slightly by half
- STEP 3 Combine hot water and vegetable base, stir till fully incorporated
- STEP 4 Add polenta-style cornmeal. Stir with a wire whip slowly every five minute until the cornmeal breaks down, becoming very creamy without the gritty texture.
- NOTE: BE SURE TO STIR EVERY 5 MINUTES, TIME COULD RANGE AROUND AN HOUR IN COOKING PROCESS**
- STEP 5 Add heavy cream, butter, Romano cheese and parmesan cheese. Stir until fully incorporated and texture is thicken but still smooth and creamy.
- STEP 6 In a 2" hotel pan lined with parchment paper, spray pan release spray to coat evenly. Pour 3 qt of the polenta mix into the prepped pan using a spatula, smooth out the mixture. Place under refrigeration to cool.
- NOTE: POLENTA MUST BE REFRIGETATED UN-COVER FOR 2 HOURS OR UNTIL AN INTERNAL TEMPERATURE OF 40Â°F/5Â°C IS REACHED. POLENTA SHOULD BE COOLING FOR A MINIMUM OF 6 HOURS TO BE COMPLETELY SET UP BEFORE CUTTING. OTHERWISE IT WILL CRUMBLE AND FALL APART.**
- STEP 7 Cut the polenta along short side of the pan every 3 1/2 inch /8.9 cm making 3 equal sections lengthwise and cut the polenta along the long side of the pan every 3inch / 7.6 cm making 6 equal sections. This will yield 18 square pieces (3 1/2 in X 3 in) Cut each of the squares into 2 triangle pieces, corner to corner.
- STEP 8 Place each piece into a stripper bag and place into a line insert pan. Cover with lid, label, date, initial and day dot. Store under 40Â°F/5Â°C refrigeration.

EQUIPMENT

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	TOMATO ASPARAGUS BOQUET	ID#:	LVEG - 69
SHELF LIFE:		DATE ISSUED:	9/23/2011
		PORTIONS:	Each
	YIELD:	8 - Each	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	8 - Each	

VEG - 12.2

BLANCHED ASPARAGUS
TOMATO ROMA

2 lb / 907 g
8 Each

PREPARATION

- STEP 1 Cut off a 1/4" from the each end of the Roma tomatoes and discard. Using a paring knife, cut out the veins and seeds from the inside of the tomatoes, leaving the inside and outside skin in tact. The end result will be a hollow cylinder
- STEP 2 NOTE: BE SURE TO USE A SAFETY GLOVE WHEN CUTTING THE TOMATOES.
- STEP 2 Take 4 of the blanched asparagus spears and place them into the tomato cylinder with the tips pointing the same direction.
- STEP 3 Place the bouquets into a line insert pan in a single layer. Cover with a lid, label, date, initial and day dot. Store under 40°F/5°C refrigeration.

EQUIPMENT

STOCK POT

WHISK

RUBBER SPATULA

MEASURING CUPS

MEASURING SPOONS

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	SAUERKRAUT	ID#:	LVEG - 70
SHELF LIFE:		DATE ISSUED:	9/23/2011
		PORTIONS:	Cup
	YIELD:	11 - cup / 2.6 - l	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	11 - cup / 2.6 - l	

SAUERKRAUT	5 lb + 8 oz / 2.5 Kilog		
SPICE CARAWAY SEEDS	1 TBL		

PREPARATION

- STEP 1 Open can and place sauerkraut in a suitable stock pot, add caraway seeds and bring it over medium heat to a simmer for 20 minutes
- STEP 2 Portion 1 cup sauerkraut in portion bags Place portion bags into a container, label, date initial the container. Store under 40°F / 5°C refrigeration.

EQUIPMENT

CAN OPENER	STOCK POT	SPATULA	PORTION BAGS
MEASURING CUPS	MEASURING SPOONS		

INSURE THAT ALL THE WORK AREA, EQUIPMENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!

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9/23/2011 11:31:39 AM

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	MUSH PEAS	ID#:	LVEG - 71								
SHELF LIFE:		DATE ISSUED:	9/23/2011								
		PORTIONS:	4 oz/113gr								
	YIELD:	40 - oz / 1.1 - Kilog									
	INGREDIENTS	MEASURE									
	PORTIONS PER BATCH	10 - 4 oz/113gr									
	<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 50%;">PEAS GREEN FROZEN</td> <td style="width: 50%;">2 lb + 4 oz / 1.02 Kilog</td> </tr> <tr> <td>BUTTER UNSALTED</td> <td>4 1/2 oz / 128 g</td> </tr> <tr> <td>SPICE SALT SEA</td> <td>1/2 tsp</td> </tr> <tr> <td>SPICE PEPPER BLACK COARSE GROUND</td> <td>1/4 tsp</td> </tr> </table>			PEAS GREEN FROZEN	2 lb + 4 oz / 1.02 Kilog	BUTTER UNSALTED	4 1/2 oz / 128 g	SPICE SALT SEA	1/2 tsp	SPICE PEPPER BLACK COARSE GROUND	1/4 tsp
PEAS GREEN FROZEN	2 lb + 4 oz / 1.02 Kilog										
BUTTER UNSALTED	4 1/2 oz / 128 g										
SPICE SALT SEA	1/2 tsp										
SPICE PEPPER BLACK COARSE GROUND	1/4 tsp										
	PREPARATION										
STEP 1	Drop the peas into a large pot of rapidly boiling water for 1 minute										
STEP 2	Drain well then put into food processor with the rest of the ingredients and pulse										
STEP 3	Put into suitable container and place into an ice bath to cool completely.										
STEP 4	Once cooled, Portion into 4 oz ramekins, cover with plastic wrap, label and day dot.										
	EQUIPMENT										
	FOOD PROCESSOR WITH 'S' BLADE ATTACHMENT	LEXAN	PLASTIC WRAP								
INSURE THAT ALL THE WORK AREA, EQUIPMENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!											

HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	ROASTED POTATOES	ID#:	LVEG - 72																
SHELF LIFE:		DATE ISSUED:	9/23/2011																
		PORTIONS:	10 oz/280g																
	YIELD:	10 - lb / 4.5 - Kilog																	
	INGREDIENTS	MEASURE																	
	PORTIONS PER BATCH	16 - 10 oz/280g																	
<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 40%;">POTATO BAKER</td> <td style="width: 20%;">11 lb / 4.99 Kilog</td> <td style="width: 20%;"></td> <td style="width: 20%;"></td> </tr> <tr> <td>OIL SALAD</td> <td>1 cup</td> <td></td> <td></td> </tr> <tr> <td>SPICE SALT SEA</td> <td>2 tsp</td> <td></td> <td></td> </tr> <tr> <td>SPICE PEPPER BLACK COARSE GROUND</td> <td>1 tsp</td> <td></td> <td></td> </tr> </table>				POTATO BAKER	11 lb / 4.99 Kilog			OIL SALAD	1 cup			SPICE SALT SEA	2 tsp			SPICE PEPPER BLACK COARSE GROUND	1 tsp		
POTATO BAKER	11 lb / 4.99 Kilog																		
OIL SALAD	1 cup																		
SPICE SALT SEA	2 tsp																		
SPICE PEPPER BLACK COARSE GROUND	1 tsp																		
PREPARATION																			
STEP 1	Peel and cut the potatoes into qters of approximately 3 - 3 1/2 oz/80 - 100 g in size																		
STEP 2	Put 1/2 of the oil on top of the dry potatoes and rub them to ensure an even coating																		
STEP 3	Put the remaining oil onto sheet pans and place in a pre heated oven at 395°F/200°C for 10 minutes being careful not to burn it.																		
STEP 4	Gently place the potatoes onto the tray cut side up																		
STEP 5	Cook at 375°F/190°C for 15minutes then turn oven down to 340°F/170°C for another 25 minutes, turning the potatoes after every 10 minutes. Remove from the oven and evenly sprinkle the seasoning over the potatoes. Let cool under refrigeration.																		
STEP 6	Once cooled, portion 10 oz/280 g into stripper bags. Place into line insert pans and cover with a lid. Label, date, initial and day dot. Store under 40°F/5°C refrigeration.																		
EQUIPMENT																			
	SHEET PANS	MEASURING SPOONS	STRIPPER BAGS LINE INSERT PAN WITH LID																
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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	ROASTED BABY POTATOES	ID#:	LVEG - 73
SHELF LIFE:		DATE ISSUED:	9/23/2011
		PORTIONS:	4 oz
	YIELD:	5 - lb / 2.3 - Kilog	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	20 - 4 oz	

OIL OLIVE PURE	1 1/4 qt / 1.18 l
POTATO BABY	5 lb / 2.27 Kilog
SPICE SALT IODIZE TABLE	1 1/4 cup
SPICE PEPPER BLACK COARSE GROUND	1 1/4 cup
HERB ROSEMARY FRESH	1 1/4 cup

PREPARATION

- STEP 1 Dice the potatoes in to 1/2" pieces
- NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING THE POTATOE**
- STEP 2 On a sheet tray add the olive oil and then potatoes and coat evenly Mix the salt, pepper and rosemary and evenly season the potatoes.
- STEP 3 Place the tray in a pre-heated 356°F/180°C oven and cook for approximately 20 minutes.
- STEP 4 Place sheet trays on a cooling rack in walk-in until product is completely cooled
- STEP 5 Place 4 oz./114 g of potatoes into stripper bag. Store the portion in a proper storage container. Cover with lid, label, date, day dot initial, rotate, and place under 40°F/5°C refrigeration

EQUIPMENT

SHEET PANS	SAFETY GLOVE	MEASURING CUPS	MEASURING SPOONS
STRIPPER BAGS	CONTAINER WITH LID		

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	BALSAMIC TOMATOES PUREE	ID#:	LVEG - 74
SHELF LIFE:		DATE ISSUED:	9/23/2011
		PORTIONS:	2 oz/59 ml
	YIELD:	1 - qt / 946 - ml	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	16 - 2 oz/59 ml	

VEG - 52

BALSAMIC TOMATOES

1 qt / 946 ml

PREPARATION

STEP 1

place the balsamic tomatoes in the food processor. Blend until tomatoes are pureed.

STEP 2

Place into a line insert pan and cover with a lid. Label, date, initial and day dot. Store under 40F/5C refrigeration.

EQUIPMENT

FOOD PROCESSOR

LINE INSERT PAN WITH LID

SPATULA

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	PIG MEAT	ID#:	MEAT - 03
SHELF LIFE:	4 DAYS	DATE ISSUED:	3/26/2012
		PORTIONS:	6 oz
	YIELD:	5 - lb / 2.3 - Kilog	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	13.33 - 6 oz	

MEAT - 03.1
HSC - 03

PREPACKAGED PIG MEAT 5 lb / 2.27 Kilog
PIG SAUCE 1 cup

PREPARATION

STEP 1 Heat the pig meat in the steamer until it reaches an internal temperature of 165°F/74°C.
STEP 2 Remove the pork from the packaging and place meat into a large perforated hotel pan that is inside a solid large hotel pan. Let the fat drain for one minute. Transfer the drained pig meat to another hotel pan and add the pig sauce room temperature of warmed.

NOTE: IF THE PIG SAUCE IS COLD, WARM ONLY TO 110°F/52°C

STEP 3 Carefully mix well using large forks. Do not break the pig meat down to small shreds. Keep it as chunky as possible.
NOTE: THE GENERAL SIZE OF THE CHUNKS SHOULD BE NO LESS THAN 2" x 2" AND NO LARGER THAN 3" x 3" PIECES.

STEP 4 Place in a suitable size container and transfer to the hot line or hold hot for back up. Hold the pig meat consistently over 150°F/66°C for no longer than 2 hours.

EQUIPMENT

LARGE HOTEL PAN LARGE FORK LINE INSERT PAN SAUCE POT

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	BBQ RIBS (COOKING, HEATING)	ID#:	MEAT - 04
SHELF LIFE:	4 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	rack
	YIELD:	22 - rack	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	22 - rack	

<u>HSC - 01</u>	PORK RIBS RAW	22 racks		
	CHICKEN STOCK	1 1/2 qt / 1.42 l		
	FLAVORING LIQUID SMOKE	1/2 cup		
<u>SEAS - 17</u>	BBQ DRY RUB SEASONING	1/2 cup		

PREPARTION

STEP 1 Place 6 thawed ribs on a row on a lined full sheet pan with rib end touching the edge of the pan leaving space on the other side of the ribs. Place the last rib on the other side where the space is. Do this for 2 trays. For the last tray place 2 ribs in the empty space.

NOTE: DO NOT STACK RIBS ON TOP OF EACH OTHER. PLACE EVENLY ON TRAYS

STEP 2 Combine chicken stock and liquid smoke in a mixing bowl and mix thoroughly using a wire whip.

STEP 3 Pour 2 cup of stock over ribs for each tray. Using a dredge can evenly sprinkle the BBQ Dry Rub Seasoning over the top side of the ribs. Be sure to constantly move the can to avoid heavy spots on the ribs.

STEP 4 Cover trays with plastic wrap and then cover the trays with aluminum foil to seal. Place trays in a pre-heated 325°F/165°C oven and cook ribs for approximately 2 hours until and internal temperature of 155°F/68°C is reached.

STEP 5 Remove ribs from oven. Carefully remove foil and plastic wrap to allow steam to escape. Place sheet trays on a cooling rack in walk-in until product is completely cooled.

STEP 6 When the ribs are cooled cut each rack in half and wrap them individually with plastic wrap and day dot. Place the wrapped ribs into a container. Label, date, initial and day dot the container. Store under 40°F/5°C refrigeration.

NOTE: BE SURE TO USE SAFETY GLOVES WHEN CUTTING RIBS

NOTE: THIS RECIPE IS ONLY TO BE USED IN THE EVENT THE SMOKER IS DISABLED AND NOT IN WORKING ORDER. UNDER NO OTHER CIRCUMSTANCES IS THIS RECIPE TO BE USED WITH THE SMOKED RIBS IN THE YIELDKING SMOKER OR AS A SUBSTITUTE FOR THEM.

EQUIPMENT

SHEET TRAYS	WIRE WHIP	PARCHMENT PAPER	FRENCH KNIFE
SAFETY GLOVE	MIXING BOWL	MEASURING CUPS	MEASURING SPOONS
PLASTIC WRAP	ALUMINUM FOIL		

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	SEASONED BACON (COOKING)	ID#:	MEAT - 06.1
SHELF LIFE:	2 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	count pound
	YIELD:	18 - slices	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	0.48 - count lb	

SEAS - 20

PORK BACON RAW 18 slice
CAJUN BACON SEASONING 3 TBL

**PREPERATION
COOKING OF BACON**

STEP 1 Preheat convection oven to 350°F/177°C. Leaving the bacon on the parchment paper, place 2 sheets of bacon on each full size tray. Measure out the amount of seasoning needed into a dredge can and evenly sprinkle the seasoning over the bacon slices.

NOTE: BE SURE TO USE ALL OF THE MEASURED SEASONING

STEP 2 Put trays of bacon into oven. Check bacon doneness in 7 minutes. Rotate trays and cook for another 5 to 7 minutes or until bacon is crispy.

NOTE: BACON SHOULD BE FULLY COOKED AND CRISPY, NOT BURNED

STEP 3 Remove pans from the oven. Elevate one end of the sheet pan to allow excess grease to drain down to other end. Remove bacon with tongs and palce into line insert pans for service. Label, date, initial, and day dot.

NOTE: BACON IS TO BE HELD AT ROOM TEMPERATURE FOR SERVICE.

EQUIPMENT

SHEET PANS	HOTEL PAN	PARCHMENT PAPER	TONGS
LINE INSERT PAN	DREDGE CAN		

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	SEASONED BACON (DICING)	ID#:	MEAT - 06.2
SHELF LIFE:	2 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	Cup
	YIELD:	2 - cup / 473 - ml	4 - cup / 946 - ml
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	2 - cup / 473 - ml	4 - cup / 946 - ml
			8 - cup / 1.9 - l

MEAT - 06.1

SEASONED BACON (COOKING) 18 slices 36 slices 72 slices

PREPERATION
DICING OF BACON
STEP 1 Place the cooked bacon horizontally on the cutting board. Using a French knife cut the bacon into 3/8" X 3/8" tp 1/2" X 1/2" pieces. Transfer into a line insert pan. Cover with lid, label, date, initial and day dot.

NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING BACON

EQUIPMENT

FRENCH KNIFE CUTTING BOARD LINE INSERT PAN SAFETY GLOVE

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	MARINATED BEEF	ID#:	MEAT - 07
SHELF LIFE:	2 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	Pound
	YIELD:	20 - lb / 9.1 - Kilog	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	20 - lb / 9.07 - Kilog	

CSC - 02

BEEF FAJITA STEAK 20 lb / 9.07 Kilog
FAJITA MARINADE 2 qt / 1.89 l

PREPARATION

STEP 1 With a sharp boning knife, carefully remove any silver skin, grizzle, and fat from the skirt meat. After trimming all of the meat, carefully portion into 6oz or 3oz portions by cutting with the grain.

NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING BEEF

NOTE: PORTIONS MUST BE CUT WITH THE GRAIN.

STEP 2 Place portioned beef into a suitable size, container. Pour the marinade over the portioned beef and toss to coat them evenly. Cover, label, date, initial, and day dot. Place under 40Â°F(5Â°C) refrigeration.

NOTE: MEAT NEEDS TO MARINATE FOR ONE HOUR ONLY BEFORE USE, NOT TO EXCEED 24 HOURS.

PERIODICALLY TURN PRODUCT IN MARINADE. DISCARD MARINADE AFTER ONE USE

EQUIPMENT

BONING KNIFE

HOTEL PAN WITH LID

SAFETY GLOVE

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	FAJITA BEEF	ID#:	MEAT - 08
SHELF LIFE:	2 DAYS	DATE ISSUED:	5/2/2012
		PORTIONS:	8oz
	YIELD:	20 - lb / 9.1 - Kilog	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	40 - 8oz	

MEAT - 07

BEEF FAJITA STEAK

20 lb / 9.07 Kilog

PREPARATION

NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING BEEF

STEP 1 Meat should be completely defrosted. Carefully separate the individual pieces of skirt steak making sure not to tear the meat apart.

STEP 2 With a sharp Boning knife, carefully cut 6oz / 170g portions by cutting WITH the grain. Put 2 3oz/85g cuts together in stripper bags to make one 6oz portion.

NOTE: MEAT MUST BE CUT WITH THE GRAIN WHEN PORTIONING AND AGAINST THE GRAIN WHEN SLICING FOR SERVICE.

STEP 3 Place portioned beef into a suitable size, clean, sanitary hotel pan. Cover with lid, label, date, initial, and day dot. Place under 40Â°F / 5Â°C refrigeration.

EQUIPMENT

BONING KNIFE

CUTTING BOARD

HOTEL PAN WITH LID

LATEX GLOVES

SCALE

STRIPPER BAGS

SAFETY GLOVE

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	SKIRT STEAK FROM FAJITA BEEF	ID#:	MEAT - 08.1
SHELF LIFE:	2 DAYS	DATE ISSUED:	5/2/2012
		PORTIONS:	11 oz
	YIELD:	18 - 11 oz	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	18 - 11 oz	

MEAT - 07

BEEF FAJITA STEAK

12 lb + 8 oz / 5.67 Kilog

PREPARATION

STEP 1 Meat should be completely defrosted. Carefully open the packages without cutting the meat. Weigh the entire piece so you know how many 11oz portions you should get from it.

STEP 2 With a sharp boning knife, carefully portion into 11 oz/310 g portions by cutting with the grain. Remaining pieces of steak that are less than 11 oz should be cut into 6 oz or 3 oz pieces for fajitas.

NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING BEEF

Place portioned beef into a suitable size, clean, sanitary hotel pan. Cover with lid, label, date, initial and day dot.
Place under 40Â°F/5Â°C refrigeration.

EQUIPMENT

BONING KNIFE

RED CUTTING BOARD

HOTEL PAN

LATEX GLOVES

SCALE

STRIPPER BAGS

SAFETY GLOVE

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	CHARRED ANDOUILLE SAUSAGE	ID#:	MEAT - 14
SHELF LIFE:	3 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	slice
	YIELD:	1.5 - lb / 680 - g	3 - lb / 1.36 - Kilog
		4.5 - lb / 2 - Kilog	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	48 - slice	96 - slice
		144 - slice	

PORK SAUSAGE ANDOUILLE	1 lb + 8 oz / 680 g	3 lb / 1.36 Kilog	4 lb + 8 oz / 2.04 Kilog
OIL OLIVE PURE	2 TBL	1/4 cup	1/3 cup

Step 1



PREPERATION

- STEP 1 On cutting board, cut sausage 1/4 inch/6.4 mm thick on a 45° bias
NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING SAUSAGE
- STEP 2 Over medium-high heat, place the sausage slices in a non-stick saute pan.
- STEP 3 Place the sausage slices in your pan. Allow sausage to heat through to allow the fat to render from the slices before turning over. With tongs, flip sausage and repeat process for other sides of slices. Allow sausage to cook for approximately 20 minutes or until fully cooked through.
- STEP 4 Remove the sausage slices from the pan and lay out on a lined sheet pan to cool under refrigeration.
- STEP 5 Once cooled, place in a line insert pan. Label, date, initial and day dot the container. Store under 40°F/5°C refrigeration.

EQUIPMENT

KNIFE	CUTTING BOARD	SAFETY GLOVE	TONGS
SHEET PANS	PARCHMENT PAPER	LINE INSERT PAN	SAUTE PAN

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	SMOKED RIBS	ID#:	MEAT - 15
SHELF LIFE:	4 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	ribs
YIELD:		22 - ribs	44 - ribs
		66 - ribs	
INGREDIENTS		MEASURE	
PORTIONS PER BATCH		22 - ribs	44 - ribs
		66 - ribs	

HSC - 02.1	PORK RIBS RAW	22 ribs	44 ribs	66 ribs
SEAS - 17	HICKORY BBQ DIP	2 cup	1 qt / 946 ml	1 1/2 qt / 1.42 l
	BBQ DRY RUB SEASONING	3/4 cup	1 1/2 cup	2 1/4 cup

PREPARATION

- STEP 1 Completely defrost the ribs under refrigeration on lined sheet trays. This will take at least 24 to 36 hours. Remove the trayed ribs from walk-in and take them to the prep area.
- NOTE: RIBS MUST BE COMPLETELY THAWED. SEMI-FROZEN RIBS WILL EFFECT SMOKING PROCESS**
- STEP 2 Line your work area with sheet pan liner or sheet pans. Spray the rib racks with pan coating spray or rub the top bars with a clean oiled towel. If multiple racks are needed, stack them on top of each other before spraying the pan coating.
- NOTE: RIB RACKS ARE THE DOUBLE SLOTTED RACKS**
- STEP 3 Fill the steam pan and drippings pan with 1 gal/3.8 l of water EACH. Remove the smoker box from the smoker and fill with 3 cup of Hickory Wood Chips. Place smoker box back in smoker.
- STEP 4 Using a dredge can, evenly sprinkle the BBQ Dry Rub Seasoning over the top side of the ribs. Be sure to constantly move the can to avoid heavy spots of the rub.
- STEP 5 Place the prepped ribs into the rib racks and place the racks into the smoker unit starting in the top slot. Securely close the door of the unit.
- STEP 6 On the front panel of the smoker, press "Menu Select" ENTER "1" FOR 1 CASE OF RIBS, ENTER "2" FOR 2 OR 3 CASES OF RIBS, Press "Enter", then press "Start/Stop", then press "Enter" to verify you have water, then press "Enter" again to verify wood chips are in place. The unit will now start up.
- NOTE: DO NOT OPEN THE DOOR ONCE COOKING PROCESS HAS STARTED**
- STEP 7 When cooking process is complete (approximately 3 hours for one case (22 racks) or 3 hours 35 minutes for 2 cases (44 racks) or 3 cases (66 racks), the alarm will sound. Open door slightly allowing the safety latch to catch the door. Allow the hot steam and smoke to escape for 1 minute then open the door completely.
- NOTE: WHEN COOKING CYCLE IS DONE, THE UNIT WILL GO INTO THE "HOLD MODE" WHICH HOLDS PRODUCT AT 160°/71°C. IT IS BEST TO REMOVE PRODUCTS WHEN COOKING CYCLE IS DONE.**
- STEP 8 Refer to SOP - 49 for proper handling of the smoked ribs.
- STEP 9 When cooled remove smoker box and carefully dump the wood chips into the approved container with self closing lid. Pour plenty of water over the burnt chips because there may be live ash. Make sure the lid is closed. When cooled, remove both the steam and dripping pans, empty and wash. Once cooled remove the racks and wash.

EQUIPMENT

YIELDKING SMOKER/OVEN	RIB RACKS	VINYL GLOVES	PAN RELEASE SPRAY
PAN LINER PAPER	MEASURING CUPS	GALLON MEASURE	HOTEL PAN
DREDGE CAN	SHEET PANS		

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	PIG MEAT - SCRATCH (BOILING)	ID#:	MEAT - 18
SHELF LIFE:	4 DAYS	DATE ISSUED:	1/6/2010
		PORTIONS:	8 oz
	YIELD:	13 - lb / 5.9 - Kilog	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	26 - 8 oz	

INSURE THAT ALL THE WORK AREA, EQUIPMENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!

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1/6/2010 2:30:34 PM

2010 WINTER CORE MENU
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HARD ROCK CAFE STANDARD RECIPE			
DO NOT VARY FROM THESE STANDARDS			
ITEM:	COOKING DICING FAJITA BEEF	ID#:	MEAT - 19
SHELF LIFE:		DATE ISSUED:	5/2/2012
		PORTIONS:	Each
	YIELD:	4 - oz / 113 - g	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	1 - Each	
BEEF FAJITA STEAK 4 oz / 113 g			
PREPARATION			
STEP 1	Place the fajita beef on a clean oiled 550Â°F/288Â°C broiler. Grill until diamond marks are formed and turn the meat over. Form diamond marks and cook until an internal temperature of 140Â°F/60Â°C is reached. Remove meat from grill and let rest for 3 minutes.		
STEP 2	Place the fajita beef on a cutting board. Using a chef knife, cut the beef into 3/4" dice. Place the diced beef on a sheet pan to cool under refrigeration. Once beef has cooled, weigh out 3 1/2 oz/100 g and place into micro-tite. Cover with lid, label, date, initial and day dot. Store under 40Â°F/5Â°C refrigeration.		
NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING THE BEEF			
NOTE: THIS RECIPE WILL BE USED IF A GUEST REQUEST TO ADD FAJITA BEEF TO THEIR SALAD.			
EQUIPMENT			
MICRO LITES WITH LIDS		SHEET TRAYS	CHEF KNIFE SAFETY GLOVE
INSURE THAT ALL THE WORK AREA, EQUIPMENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!			

5/2/2012 3:22:29 PM

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	WHIPPED CREAM			ID#:	MISC - 02
SHELF LIFE:	2 DAYS			DATE ISSUED:	3/6/2012
				PORTIONS:	Quart
	YIELD:	2 - qt / 1.9 - l	4 - qt / 3.79 - l	8 - qt / 7.6 - l	
	INGREDIENTS	MEASURE			
	PORTIONS PER BATCH	2 - qt / 1.89 - l	4 - qt / 3.79 - l	8 - qt / 7.57 - l	
	WATER	1/2 cup	1 cup	2 cup	
	SUGAR GRANULATED	1 cup	2 cup	1 qt / 946 ml	
	CREAM HEAVY WHIPPING	1 qt / 946 ml	2 qt / 1.89 l	1 gal / 3.79 l	
	SYRUP SIMPLE SUGAR	1/2 cup	1 cup	2 cup	
	simple syrup from above				
	EXTRACT VANILLA	2 TBL	1/4 cup	1/2 cup	
PREPARATION					
NOTE: USE THIS RECIPE FOR THE AUTOMATIC WHIPPED CREAM MACHINES					
STEP 1	Place water and sugar in a clean stock pot. With a wire whip stir to incorporate. Place over medium high heat, continue stirring and bring to a boil. Be sure all of the sugar is dissolved. Remove simple syrup from heat and cool in an ice batch to 40°F/5°C. When cooled proceed to STEP 2				
STEP 2	Place cream, simple syrup and vanilla in a suitable size mixing bowl and slowly stir with a wire whip just to incorporate. Do not overmix. Remove the cover and carefully pour mix into the cream machine 'cream container'.				
NOTE: USE THIS RECIPE IN THE EVENT THE MACHINE BREAKS DOWN.					
STEP 1	Place all ingredients in a suitable size mixing bowl and mix with a wire whip, vigorously whip until cream is fully fluffed and has firm peaks.				
NOTE: IF YOU HAVE A TABLE TOP MIXER, MIX CREAM WITH THE BALLOON WHIP ATTACHMENT UNTIL CREAM IS FULLY FLUFFED AND HAS FIRM PEAKS.					
STEP 2	Transfer to a suitable size, clean, sanitary storage container. Use a spatula to scrape all of the whipped cream into containers. Cover with lid, label, date, initial, and day dot. Immediately place whipped cream into pastry for service. Rotate and store under 40°F/5°C refrigeration.				
EQUIPMENT					
STAINLESS STEEL MIXING BOWL	WIRE WHIP	GALLON MEASURE	MEASURING CUPS		
CONTAINER WITH LID	SPATULA	MEASURING SPOONS	HOBART MIXER W/PADDLE AND BALLOON ATTACHMENTS		
STOCK POT	PASTRY BAGS	WHIPPED CREAM MACHINE			
INSURE THAT ALL THE WORK AREA, EQUIPMENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!					

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3/6/2012 3:53:01 PM

2012 CORE MENU

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	TOASTED SESAME SEEDS		ID#:	MISC - 04
SHELF LIFE:	5 DAYS		DATE ISSUED:	3/6/2012
			PORTIONS:	Cup
			YIELD:	1 - 1/4 cup 2 - 1/4 cup 4 - 1/4 cup
			INGREDIENTS	MEASURE
			PORTIONS PER BATCH	0.25 - cup / 59 - ml 0.5 - cup / 118 - ml 1 - cup / 237 - ml
<div style="display: flex; justify-content: space-between;"> SPICE SESAME SEED WHITE 1/4 cup 1/2 cup 1 cup </div> <p style="text-align: center; margin-top: 10px;">PREPARATION</p> <div style="display: flex;"> <div style="width: 10%; padding-right: 10px;">STEP 1</div> <div>Place sesame seeds evenly on a half sheet pan. Place under the cheese melter until sesame seeds are lightly toasted. Remove sheet pan from the cheese melter and use a spatula to mix seeds to evenly toast. Place back into the cheese melter to finish toasting.</div> </div> <div style="display: flex;"> <div style="width: 10%; padding-right: 10px;">STEP 2</div> <div>Remove from the melter and let the seeds cool. Reserve for Hawaiian sauce or place into a line insert pan with lid. Label, date, initial and day dot. Store at room temperature.</div> </div> <p style="text-align: center; margin-top: 10px;">EQUIPMENT</p> <div style="display: flex; justify-content: space-around;"> FRY PAN SPATULA LINE INSERT PAN WITH LID </div> <p style="margin-top: 20px;">INSURE THAT ALL THE WORK AREA, EQUIPMENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!</p>				

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	EGG WASH II	ID#:	MISC - 06
SHELF LIFE:	2 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	Quart
	YIELD:	2 - qt / 1.9 - l	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	2 - qt / 1.89 - l	
	EGG WHITES	1 qt / 946 ml	
	MILK	1 qt / 946 ml	
	PREPARATION		
STEP 1	Place eggs in suitable size, clean, sanitary mixing bowl, add milk and incorporate with a wire whip as needed. Transfer to a suitable size, clean, sanitary storage container. Cover with lid, label, date, initial and day dot. Store under 40°F(5°C) refrigeration.		
	NOTE: DISCARD EGG WASH AFTER ONE USE. USE FOR TUPELO AND ONION RINGS ONLY.		
	EQUIPMENT		
	STAINLESS STEEL MIXING BOWL	WIRE WHIP	CONTAINER WITH LID
INSURE THAT ALL THE WORK AREA, EQUIPMENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!			

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	HRC FRY FLOUR	ID#:	MISC - 08
SHELF LIFE:	7 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	Pound
	YIELD:	5 - lb / 2.3 - Kilog	10 - lb / 4.54 - Kilog
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	5 - lb / 2.27 - Kilog	10 - lb / 4.54 - Kilog
	FLOUR AP	3 lb / 1.36 Kilog	6 lb / 2.72 Kilog
	SPICE SALT KOSHER	3 TBL	1/3 cup
	SPICE SALT KOSHER	1 tsp	2 tsp
	SPICE PEPPER WHITE GROUND	3 TBL	1/3 cup
	SPICE GARLIC POWDER	4 tsp	8 tsp
	SPICE PEPPER CAYENNE	2 1/2 tsp	5 tsp
	PREPARATION		
STEP 1	Place ingredients in bowl of Hobart Mixer. Using a wire whip attachment mix well on low speed for 2 minutes.		
	STEP2 Place in a suitable size storage container. Cover with lid, label, date, initial and day dot. Rotate and store at room temperature.		
	EQUIPMENT		
	HOBART MIXER	WIRE WHIP ATTACHMENT	MEASURING SPOONS
			CONTAINER WITH LID
	INSURE THAT ALL THE WORK AREA, EQUIPMENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!		

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	OVEN BAKED SEASONED CROUTONS	ID#:	MISC - 11.1
SHELF LIFE:	5 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	croutons
	YIELD:	60 - croutons	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	60 - croutons	

ROLL HOAGIE	3 Each		
(hamburger bun may also be used for croutons. ensure rolls and buns are dried out and not usable for service)			
OIL OLIVE PURE	1/4 cup		
SPICE SALT GARLIC	1/2 tsp		
SPICE PARSLEY FLAKES	1/2 tsp		

PREPERATION

STEP 1 WHOLE BAGUETTES: Take whole baguette and cut in half into two pieces. Place the baguette on its side and cut lengthwise into two pieces. Sperate the halves and cut lengthwise across inot three 3/4"/2 cm strips of bread. Cut strips across into 3/4"/2 cm pieces, yielding approximately 30 croutons per piece. BAGUETTE SLICES: Cut baguette slices in half lengthwise. Cut across slices into 3/4"/2 cm pieces, yielding approximately 10 croutons per slice. HAMBURGER AND DUSTED BUN: For the hamburger or dusted bun, keeping the two halves together, cut bun down into 3/4"/2 cm pieces, then turn bun 1/4 turn and cut bun across into 3/4"/2 cm pieces. This will yield approximately 40 croutons per bun. Discard any small pieces.

NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING BREAD

STEP 2 In a suitable size, clean, sanitary mixing bowl add the olive oil, garlic salt, and dried parsley leaves. Using a wire whip to mix untill all ingredients are fully incorporated. Add the crouton pieces into bowl. Using a gloved hand, gently toss the croutons with the mixture untill all the croutons have absorbed all of the seasoned mixture.

STEP 3 Spread the croutons on a sheet pan in a single layer and place in a preheated 350Â°F/177Â°C oven. Bake for 5 minutes, then shake the sheet pan to shuffle the crouton pieces. Bake for approximately 5 more minutes, or until croutons are golden brown.

STEP 4 Place in a line insert pan or storage container. Cover with lid, label, date, initial and day dot. Rotate and store at room temperature.

NOTE: BE SURE TO REMOVE ANY SMALL UNUSABLE PIECES AND CRUMBS

EQUIPMENT

SERRATED KNIFE	SAFETY GLOVE	STAINLESS STEEL MIXING BOWL	WIRE WHIP
SHEET PANS	LINE INSERT PAN	MEASURING CUPS	MEASURING SPOONS
LATEX GLOVES			

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	SPICED PECANS	ID#:	MISC - 14.1												
SHELF LIFE:	2 DAYS	DATE ISSUED:	3/6/2012												
		PORTIONS:	1/4 cup												
	YIELD:	2 - lb / 907 - g													
	INGREDIENTS	MEASURE													
	PORTIONS PER BATCH	32 - 1/4 cup													
SEAS - 20	<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 40%;">OIL OLIVE PURE</td> <td style="width: 20%;">1/2 cup</td> <td style="width: 20%;"></td> <td style="width: 20%;"></td> </tr> <tr> <td>CAJUN BACON SEASONING</td> <td>1/2 cup</td> <td></td> <td></td> </tr> <tr> <td>NUT PECAN CHOPPED</td> <td>2 lb / 907 g</td> <td></td> <td></td> </tr> </table>			OIL OLIVE PURE	1/2 cup			CAJUN BACON SEASONING	1/2 cup			NUT PECAN CHOPPED	2 lb / 907 g		
OIL OLIVE PURE	1/2 cup														
CAJUN BACON SEASONING	1/2 cup														
NUT PECAN CHOPPED	2 lb / 907 g														
	PREPERATION														
STEP 1	Place pecans in a stainless steel mixing bowl. Add oil and using a spatula mix pecans until they are fully coated with the oil.														
STEP 2	Spread pecans evenly on a sheet pan. Using a dredge can evenly sprinkle seasoning over pecans. Place in a 350°F/177°C convection oven for 4 tp 6 minutes or until toasted.														
	NOTE: DO NOT BURN														
STEP 3	Remove from oven and cool down completely. Place into a line inser pan. Cover with lid, label, date, initial and day dot. Rotate and store at room temperature.														
	EQUIPMENT														
	SHEET PANS	SPATULA	MEASURING CUPS MEASURING SPOONS												
	LINE INSERT PAN WITH LID	DREDGE CAN													
INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!															

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	TORTILLA STRAWS	ID#:	MISC - 15
SHELF LIFE:	1 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	Cup
	YIELD:	27 - cup / 6.4 - l	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	27 - cup / 6.39 - l	
<div style="display: flex; justify-content: space-between;"> <div>TORTILLA CORN WHITE</div> <div>60 Each</div> <div style="border-left: 1px solid black; width: 100px; height: 20px;"></div> <div style="border-left: 1px solid black; width: 100px; height: 20px;"></div> </div>			
PREPERATION			
STEP 1	With a sharp knife, cut tortillas in half. Then cut each half into 1/8" strips across your previous cut.		
NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING TORTILLAS			
STEP 2	Place into a preheated 360°F(182°C) fryer and fry until the oil stops bubbling. Remove and drain well. Place into a suitable size, clean, sanitary container. Cover with lid, label, date, initial and day dot. Store at room temperature.		
EQUIPMENT			
	CUTTING BOARD	FRENCH KNIFE	CONTAINER WITH LID SAFETY GLOVE
INSURE THAT ALL THE WORK AREA, EQUIPMENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!			

HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	TUPELO BREADING (SCRATCH)	ID#:	MISC - 16
SHELF LIFE:	5 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	Gallon
	YIELD:	1.8 - gal / 6.6 - l	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	1.75 - gal / 6.62 - l	
	CRUMB BREAD JAPANESE 1 gal / 3.79 l CRUMB BREAD PLAIN 2 qt / 1.89 l SPICE GARLIC POWDER 1/2 cup SPICE CUMIN GROUND 1/2 cup SPICE PEPPER CAYENNE 1/4 cup SPICE PEPPER RED FLAKES CRUSHED 1 cup SPICE SALT KOSHER 1/4 cup		
	PREPERATION		
STEP 1	Combine all ingredients in a suitable size mixing bowl. Mix well with spoon. Transfer to a suitable size container. Label, date, initial, and day dot. Store at room temperature.		
	EQUIPMENT		
	CONTAINER WITH LID	KITCHEN SPOON	GALLON MEASURE MEASURING CUPS
INSURE THAT ALL THE WORK AREA, EQUIPMENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!			

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	VANILLA ESSENCE (EXTRACT)	ID#:	MISC - 19												
SHELF LIFE:	7 DAYS	DATE ISSUED:	3/6/2012												
		PORTIONS:	Cup												
	YIELD:	2 - cup / 473 - ml													
	INGREDIENTS	MEASURE													
	PORTIONS PER BATCH	2 - cup / 473 - ml													
	<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 40%;">VANILLA BEAN</td> <td style="width: 20%;">4 Each</td> <td style="width: 20%;"></td> <td style="width: 20%;"></td> </tr> <tr> <td>BOURBON OR WHISKEY</td> <td>1/2 cup</td> <td></td> <td></td> </tr> <tr> <td>SYRUP SIMPLE SUGAR</td> <td>1 1/2 cup</td> <td></td> <td></td> </tr> </table>			VANILLA BEAN	4 Each			BOURBON OR WHISKEY	1/2 cup			SYRUP SIMPLE SUGAR	1 1/2 cup		
VANILLA BEAN	4 Each														
BOURBON OR WHISKEY	1/2 cup														
SYRUP SIMPLE SUGAR	1 1/2 cup														
	PREPARATION														
STEP 1	Heat simple syrup in a small pan to a temperature of 180°F/75°C. It will be heated properly when small bubbles begin to appear from the bottom of the pan.														
	NOTE: DO NOT BRING TO A BOIL														
STEP 2	Remove from heat and pour simple syrup into a small food processor with the S blade attachment. If you do not have a small food processor, use a blender.														
STEP 3	Pour in bourbon or whiskey and add beans. Mix on low speed until beans are completely broken up. The mixture will have a dark film on top.														
STEP 4	Remove essence from processor or blender, and strain through a fine colander into a suitable container. Use a spoon to squeeze out the excess moisture from the beans.														
STEP 5	Cover and let essence cool to room temperature before using. Label, date, day dot, and initial. If use is not immediate, place under 40°F/5°C refrigeration.														
	EQUIPMENT														
	MEASURING CUPS	FOOD PROCESSOR	COLIANDER WITH A FINE STRAINER												
	CONTAINER WITH LID		SPOON												
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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	ROMANO PARSLEY BREADCRUMBS	ID#:	MISC - 21
SHELF LIFE:	7 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	2 tbl
	YIELD:	6.3 - cup / 1.5 - l	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	50 - 2 tbl	

CRUMB BREAD PLAIN	1 qt / 946 ml
SPICE PARSLEY FLAKES	1 cup
CHEESE ROMANO GRATED	1 cup
SPICE GARLIC POWDER	1 TBL
SPICE CUMIN GROUND	1 TBL
SPICE PEPPER CAYENNE	1 tsp
SPICE PEPPER RED FLAKES CRUSHED	1 tsp
SPICE SALT IODIZE TABLE	1 TBL

PREPARATION

STEP 1 Combine all ingredients in a suitable size container. Mix well with spoon. Cover with lid, label, date, initial and day dot. Store at 40Â°F/5Â°C refrigeration.

EQUIPMENT

CONTAINER WITH LID KITCHEN SPOON MEASURING SPOONS MEASURING CUPS

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	KID JIMI TENDERSTIX BREADING	ID#:	MISC - 22
SHELF LIFE:	5 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	Gallon
	YIELD:	1.8 - gal / 6.6 - l	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	1.75 - gal / 6.62 - l	
	CRUMB BREAD JAPANESE 1 gal / 3.79 l CRUMB BREAD PLAIN 2 qt / 1.89 l SPICE PEPPER WHITE GROUND 1/4 cup SPICE SALT IODIZE TABLE 1/4 cup		
STEP 1	<p style="text-align: center;">PREPARATION</p> <p>Combine all ingredients in a suitable size mixing bowl. Mix well with spoon. Transfer to a suitable size container. Label, date, initial, and day dot. Store at room temperature.</p> <p style="text-align: center;">EQUIPMENT</p> <p> MIXING BOWL MEASURING CUPS CONTAINER WITH LID KITCHEN SPOON GALLON MEASURE </p>		
<p>INSURE THAT ALL THE WORK AREA, EQUIPMENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!</p>			

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	CANDIED WALNUTS	ID#:	MISC - 23
SHELF LIFE:	2 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	2 TBL
	YIELD:	2 - cup / 473 - ml	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	16 - 2 TBL	
<u>SEAS - 20</u>	NUT WALNUT CHOPPED medium pieces	2 cup	
	OIL OLIVE PURE	2 TBL	
	CAJUN BACON SEASONING	2 TBL	
PREPARATION			
STEP 1	In a stainless steel mixing bowl place all the ingredients and mix with a kitchen spoon until evenly blended. Place onto a lined sheet pan and spread out evenly.		
STEP 2	Place into a 350°F/177°C oven for 5 minutes. Remove from oven and let cool completely Once cooled, place into a line insert pan and cover with lid. Label, date, initial and day dot. Store at room temperature.		
EQUIPMENT			
	MIXING BOWL	KITCHEN SPOON	MEASURING CUPS
	SHEET PANS	PARCHMENT PAPER	MEASURING SPOONS
		LINE INSERT PAN WITH LID	
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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	CRISPY FLOUR	ID#:	MISC - 25
SHELF LIFE:	7 DAYS	DATE ISSUED:	4/11/2012
		PORTIONS:	12 oz
	YIELD:	5 - qt / 4.7 - l	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	7 - 12 oz	

SEAS - 01.1

FLOUR AP	1 gal / 3.79 l
SEASONING SALT (ALL PURPOSE)	3 cup
SPICE PEPPER CAYENNE	1/4 cup
SPICE PEPPER BLACK COARSE GROUND	1/4 cup
SPICE GARLIC GRANULATED	1/2 cup

PREPARATION

STEP 1 Place all ingredients in a large stainless steel mixing bowl.
STEP 2 Using a wire whip mix all the ingredients slowly until evenly blended.
STEP 3 Place into a lexan and cover with a lid. Label, date, initial and day dot. Store at room temperature.

EQUIPMENT

MIXING BOWL	WHISK	LEXAN WITH LID	MEASURING CUPS
MEASURING SPOONS			

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	BBQ CHICKEN (OVEN METHOD)	ID#:	PLTRY - 02
SHELF LIFE:	4 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	1/2 chicken
	YIELD:	9 - 1/2 chicken	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	9 - 1/2 chicken	

HSC - 01	CHICKEN SPLITS	9 split		
	CHICKEN STOCK	2 cup		
	FLAVORING LIQUID SMOKE	3 TBL		
SEAS - 17	BBQ DRY RUB SEASONING	3 TBL		

PREPARATION

- STEP 1 Evenly place 9 thawed chicken halves on a lined full sheet pan
NOTE: THIS RECIPE CAN BE REPEATED FOR LARGER QUANTITIES
- STEP 2 Combine chicken stock and liquid smoke in a mixing bowl and mix thoroughly using a wire whip.
- STEP 3 Pour 2 cup of stock over chicken for each tray. Using a dredge can evenly sprinkle the BBQ Dry Rub Seasoning over the top side of the chicken. Be sure to constantly move the can to avoid heavy spots on the chicken.
- STEP 4 Cover trays with plastic wrap and then cover the trays with aluminum foil to seal. Place trays in a pre-heated 325°F/165°C oven and cook chicken for approximately 1 hour 45 minutes or until an internal temperature of 160°F/71°C is reached.
- STEP 5 Remove chicken from oven. Carefully remove foil and plastic wrap to allow steam to escape. Place sheet trays on a cooling rack in walk-in until product is completely cooled.
- STEP 6 When the chickens are cooled, wrap them individually with plastic wrap and day dot. Place the wrapped chickens into a container. Label, date, initial and day dot the container. Store under 40°F/5°C refrigeration.
NOTE: THIS RECIPE IS ONLY TO BE USED IN THE EVENT THE SMOKER IS DISABLED AND NOT IN WORKING ORDER. UNDER NOT OTHER CIRCUMSTANCES IS THIS RECIPE TO BE USED WITH THE SMOKED CHICKENS IN THE YIELDKING SMOKER OR AS A SUBSTITUTE FOR THEM.

EQUIPMENT

SHEET TRAYS	WIRE WHIP	PARCHMENT PAPER	FRENCH KNIFE
SAFETY GLOVE	MIXING BOWL	MEASURING CUPS	MEASURING SPOONS
PLASTIC WRAP	ALUMINUM FOIL		

INSURE THAT ALL THE WORK AREA, EQUIPMENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	CHICKEN THIGHS (OVEN METHOD)	ID#:	PLTRY - 02.1
SHELF LIFE:	4 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	8oz
	YIELD:	5 - lb / 2.3 - Kilog	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	10 - 8oz	

<u>HSC - 01</u>	CHICKEN THIGH BONELESS	10 lb / 4.54 Kilog		
	CHICKEN STOCK	2 cup		
	FLAVORING LIQUID SMOKE	3 TBL		
<u>SEAS - 17</u>	BBQ DRY RUB SEASONING	3 TBL		

PREPARATION

- STEP 1 Evenly place 10 lb/4.5 kg of thawed chicken thighs each lined full sheet pan
NOTE: IF BONELESS, SKINLESS THIGHS ARE NOT AVAILABLE, REMOVE THE SKIN AND LEAVE THE BONE IN
- STEP 2 Combine chicken stock and liquid smoke in a mixing bowl and mix thoroughly using a wire whip.
- STEP 3 Pour 2 cup of stock over chicken for each tray. Using a dredge can evenly sprinkle the BBQ Dry Rub Seasoning over the top side of the chicken. Be sure to constantly move the can to avoid heavy spots on the chicken.
- STEP 4 Cover trays with plastic wrap and then cover the trays with aluminum foil to seal. Place trays in a pre-heated 325°F/165°C oven and cook chicken for approximately 1 hour 45 minutes or until an internal temperature of 160°F/71°C is reached.
- STEP 5 Remove chicken from oven. Carefully remove foil and plastic wrap to allow steam to escape. Remove the thighs from the sheet tray and place in a hotel pan to allow to cool slightly. Once the chicken thighs are cooled, refer to PLTRY - 20 recipe for instructions on how to pull the chicken meat.

NOTE: THIS RECIPE IS ONLY TO BE USED IN EMERGENCY PURPOSES. CHICKEN MUST BE PULLED AS SOON AS IT IS COOL ENOUGH TO HANDLE

EQUIPMENT

SHEET TRAYS	WIRE WHIP	PARCHMENT PAPER	FRENCH KNIFE
SAFETY GLOVE	MIXING BOWL	MEASURING CUPS	MEASURING SPOONS
PLASTIC WRAP	ALUMINUM FOIL		

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	OVEN POACHED CHICKEN	ID#:	PLTRY - 03
SHELF LIFE:	2 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	Each
	YIELD:	18 - Each	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	18 - Each	

<u>HSC - 01</u>	CHICKEN BREAST 5OZ	18 breast		
	CHICKEN STOCK	2 cup		
	FLAVORING LIQUID SMOKE	3 TBL		
<u>SEAS - 01.1</u>	SEASONING SALT (ALL PURPOSE)	2 TBL		

PREPARATION

- STEP 1 Place thawed chicken breasts on a lined sheet pan. Combine chicken stock and liquid smoke in a mixing bowl and mix thoroughly using a wire whip.
- STEP 2 Pour stock over chicken and season with seasoning salt. Place trays in a preheated 350°F/177°C oven and cook chicken until it reaches an internal temperature of 165°F/74°C for approximately 15 to 18 minutes.
- STEP 3 When chicken is done remove from oven and pour off stock. Place sheet trays on a cooling rack in walk-in until product is completely cooled.
- STEP 4 Allow the chicken to cool down to 40°F/5°C before cutting for spinach dip. Use knife to remove cartilage and any excess fat, then cut the chicken into 1/4" dice. After all the chicken is diced, place in a lexan, cover, label, initial, date and day dot. Store under 40°F/5°C refrigeration.

NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING CHICKEN

EQUIPMENT

WIRE WHIP	SHEET PANS	PARCHMENT PAPER	PLASTIC WRAP
FRENCH KNIFE	CUTTING BOARD	SAFETY GLOVE	DREDGE CAN

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	TUPELO TENDERS (BREADING OF)	ID#:	PLTRY - 04
SHELF LIFE:	1 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	10 oz
	YIELD:	12 - 10 oz	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	12 - 10 oz	
<u>MISC - 06</u> <u>MISC - 16</u>	CHICKEN TENDERS RAW FLOUR AP EGG WASH II TUPELO BREADING (SCRATCH)	96 tender 1 qt / 946 ml 2 cup 1 qt / 946 ml	
PREPARATION			
STEP 1	Dredge the whole chicken tenders through the all-purpose flour. Shake off excess flour and dip into the egg wash. Shake off excess egg wash and then place chicken tenders into the Tupelo breading. Sprinkle Tupelo breading over the top of the tenders and light press down so the breading sticks. Shake off excess breading. NOTE: DREDGE 6 TENDERS AT A TIME. IF CLUMPING OCCURS IN FLOUR AND/OR BREADING, YOU NEED TO SIFT TO REMOVE THE CLUMPS.		
STEP 2	Portion tenders into 10 oz/280 g to 11 oz/312 g portions in stripped bags or portion boats. Transfer breaded tenders into a proper container. Cover with lid, date, initial and day dot. Store under 40Â°F/5Â°C refrigeration. NOTE: USING THE PROPER SIZE SPEC TENDERS, EACH PORTION WILL YIELD A MINIMUM OF SIX PIECES AT A WEIGHT OF 10 OZ/280 G TO 11 OZ/312 G		
EQUIPMENT			
	STRIPPER BAGS	CONTAINER WITH LID	HOTEL PAN
	QUART MEASURE	MEASURING CUPS	LATEX GLOVES
INSURE THAT ALL THE WORK AREA, EQUIPMENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!			

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	MARINATED CHICKEN	ID#:	PLTRY - 05
SHELF LIFE:	1 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	breast
	YIELD:	27 - Each	54 - Each
	81 - Each		
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	27 - breast	54 - breast
		81 - breast	
CSC - 02	CHICKEN BREAST 5OZ	27 breast	54 breast
	FAJITA MARINADE	1 cup + 2 TBL / 266 ml	2 1/4 cup / 532 ml
			81 breast
			3 1/2 cup / 798 ml
PREPARATION			
STEP 1	Defrost chicken breasts under 40Â°F/5Â°C refrigeration until completely thawed.		
STEP 2	Place chicken breasts in a suitably sized plastic container and add the marinade. Gently mix the chicken breasts and the marinade together until they are evenly coated.		
STEP 3	Cover with lid, date, initial and day dot. Store under 40Â°F/5Â°C refrigeration. Transfer marinated chicken into line insert pan for service.		
NOTE: AMOUNT OF MARINADE USED SHOULD CORRESPOND TO THE AMOUNT OF CHICKEN BEING MARINATED. DO NOT SUBMERGE THE CHICKEN IN THE MARINADE. CHICKEN MUST BE MARINATED FOR AT LEAST 2 HOURS BUT NO LONGER THAN 24 HOURS. DO NOT RE-USE MARINADE.			
EQUIPMENT			
	LEXAN WITH LID	LATEX GLOVES	HOTEL PAN
			QUART MEASURE
INSURE THAT ALL THE WORK AREA, EQUIPMENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!			

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	CHICKEN WING (BLANCHING OF)	ID#:	PLTRY - 06
SHELF LIFE:	3 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	Pound
		YIELD:	4 - lb / 1.8 - Kilog
		INGREDIENTS	MEASURE
		PORTIONS PER BATCH	4 - lb / 1.81 - Kilog

CHICKEN WINGS

4 lb / 1.81 Kilog

PREPARATION

STEP 1 Removed chicken wings and drummettes (6 to 9 count per lb, thawed) from freezer and allow to thaw out completely.

STEP 2 Fill fryer basket 3/4 full of either wings or drummettes.

NOTE: WHEN PREPARING TO BLANCH THE CHICKEN, SEPERATING WINGS AND DRUMMETTES BEFORE PLACING THEM INTO FRYER BASKET WILL MAKE THE PORTIONING PROCESS EASIER. THIS WILL SAVE YOU FROM HAVING TO PICK THROUGH THE SHEET TRAYS.

STEP 3 Place in 350°F(177°C) fryer for 4 1/2 minutes. Remove basket from fryer and shake to drain.

STEP 4 Remove chicken from basket and transfer on to sheet trays. Cover with plastic wrap. Place on sheet tray on cooling rack in walk-in. Allow chicken to cool to 40°F / 5°C before portioning the product.

STEP 5 Portion chicken 5 wings and 5 drummettes into stripper bags (19oz/539g) and store under 40°F/5°C refrigeration.

EQUIPMENT

SHEET PANS

TONGS

PLASTIC WRAP

STRIPPER BAGS

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	HAWAIIAN MARINATED CHICKEN	ID#:	PLTRY - 08
SHELF LIFE:	4 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	as needed
	YIELD:	1 - as needed	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	1 - as needed	
<u>CSC - 47</u> <u>SOP - 50</u>	HAWAIIAN SAUCE	1 as needed	
	HALF CHICKENS (DE-BONING-OF)	1 as needed	
PREPARATION			
STEP 1	In a hotel pan, pour in the marinade needed for the amount of chickens to be marinated. Place the de-boned chickens into the marinade bone side down. Turn the chickens over and coat the skin side with the marinade. Use a pastry brush to coat the chickens completely with any remaining marinade.		
	NOTE: USE 1/4 CUP OF MARINADE FOR EACH CHICKEN SPLIT. LEAVE THE CHICKENS SKIN SIDE UP IN THE HOTEL PANS. CHICKENS NEED TO MARINADE FOR 12 HOURS.		
STEP 2	Cover with lid, label, date, initial and day dot. Use immediately or place under 40Â°F/5Â°C refrigeration until ready for use.		
	EQUIPMENT		
	HOTEL PAN WITH LID	MEASURING CUPS	PASTRY BRUSH
INSURE THAT ALL THE WORK AREA, EQUIPMENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!			

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	HAWAIIAN CHICKEN ROASTING	ID#:	PLTRY - 08.1
SHELF LIFE:	4 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	as needed
	YIELD:	1 - as needed	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	1 - as needed	

PLTRY - 08

HAWAIIAN MARINATED CHICKEN

1 as needed

PREPARATION

- STEP 1 On a lined sheet pan, place the marinated chickens evenly on the sheet pan. Place in a 325°F/165°C oven for 25 minutes or until an internal temperature of 150°F/66°C is reached.
- STEP 2 Remove from oven and cool under 40°F/5°C refrigeration. Once cooled, wrap chickens with plastic wrap. Place day dot on each chicken and place into a line insert pan.
- STEP 3 Cover with lid, label, date, initial and day dot. Store under 40°F/5°C refrigeration.

EQUIPMENT

SHEET PANS PARCHMENT PAPER PLASTIC WRAP LINE INSERT PAN WITH LID

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	PRE-COOKED CHICKEN	ID#:	PLTRY - 12
SHELF LIFE:	2 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	breast

	YIELD:	1 - breast		
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	1 - breast		

SEAS - 01.1 CHICKEN BREAST 5OZ 1 breast
SEASONING SALT (ALL PURPOSE) 1/2 tsp
1/4 tsp per side

PREPARATION

NOTE: RECIPES THAT USE PRE-COOKED CHICKEN: CHICKEN CLUB SANDWICH, GRILLED HAYSTACK SALAD, CAESAR SALAD ADD CHICKEN, HOUSE SALAD ADD CHICKEN, COBB SALAD, JOE PERRY CHICKEN QUESADILLA

- STEP 1 Sear and season chicken in a diamond marked fashion until an internal temperature of 165°F/74°C is reached. Season each side of chicken with all purpose seasoning (1/2 tsp per side) while cooking.
- STEP 2 Remove seasoned chicken from grill and place on a sheet tray and place under 40°F/5°C refrigeration to cool.
- STEP 3 Once chicken has cooled, put whole 5oz/142g seasoned chicken breast in stripper bag. Place in proper container, label, date, rotate, and hold for service.
- STEP 4 At time of service, place bagged chicken in microwave. Microwave chicken for 20 to 30 seconds, depending on the power of your microwave, until the chicken reaches and internal temperature of 165°F/75°C. Remove chicken from bag and cut to proper specifications for the items below.

OPTION 1 - CUT ON THE BIAS INTO 5 OR 6 PIECES FOR SALADS

OPTION2 - CUT IN HALF HORIZONTALLY FOR CHICKEN CLUB SANDWICH

OPTION 3 - DICE CHICKEN INTO 1/2" CUBES FOR RECIPES THAT CALL FOR DICED CHICKEN

NOTE: BE SURE TO USE SAFEYL GLOVE WHEN CUTTING CHICKEN

EQUIPMENT

STRIPPER BAGS	SHEET PANS	CONTAINER WITH LID	CHEF KNIFE
SAFETY GLOVE			

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	PRE-COOKED CHICKEN (DICING)	ID#:	PLTRY - 12.1
SHELF LIFE:	2 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	portion
	YIELD:	1 - portion	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	1 - portion	

SEAS - 01.1

CHICKEN BREAST 5OZ 1 breast
SEASONING SALT (ALL PURPOSE) 1 tsp
1/2 tsp per side

APPROVED RECIPES FOR PRE-COOKED CHICKEN: COBB SALAD; JOE PERRY CHICKEN QUESADILLA; NACHOS WITH DICED CHICKEN

PREPERATION

- STEP 1 Sear and season chicken in a diamond marked fashion until and internal temperature of 165°F/74°C is reached. Season each side of chicken with Montreal chicken seasoning (1/2 tsp per side) while cooking.
- STEP 2 Remove seasoned chicken from grill and place on a sheet tray and place under 40°F/5°C refrigeration to cool.
- STEP 3 Place chicken breast on a cutting board. Using a chef knife, cut the chicken into 1/2" dice. Put diced chicken into stripper bags. Place into proper container. Label, date, rotate, and place under 40°F/5°C refrigeration.
- NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING CHICKEN**
- STEP 5 At time of service, place bagged chicken in microwave. Microwave chicken for 20 to 30 seconds, depending on the power of your microwave, until chicken reaches and internal temperature of 165°F/74°C. Remove chicken from bag and finish item for service.

EQUIPMENT

STRIPPER BAGS SHEET PANS CONTAINER WITH LID CHEF KNIFE
SAFETY GLOVE

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	JIMI TENDERSTIX (BREADING)	ID#:	PLTRY - 13
SHELF LIFE:	1 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	5 oz
	YIELD:	3.8 - lb / 1.7 - Kilog	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	12 - 5 oz	
<u>MISC - 06</u> <u>MISC - 22</u>	CHICKEN TENDERS RAW	48 tender	
	FLOUR AP	2 cup	
	EGG WASH II	1 cup	
	KID JIMI TENDERSTIX BREADING	2 cup	
PREPARATION			
STEP 1	Dredge the whole chicken tenders through the all-purpose flour. Shake off excess flour and dip into the egg wash. Shake off excess egg wash and then place chicken tenders into the breading. Sprinkle breading over the top of the tenders and lightly press down so the breading sticks. Shake off excess breading.		
	NOTE: DREDGE 6 TENDERS AT A TIME. IF CLUMPING OCCURS IN FLOUR AND/OR BREADING, YOU NEED TO SIFT TO REMOVE THE CLUMPS.		
STEP 2	Wrap individual 5 oz/142 g to 6 oz/170 g portions using portion bags. Transfer the portions to suitable size, clean, sanitary container. Cover with lid, date, initial and day dot. Store under 40Â°F/5Â°C refrigeration.		
	NOTE: USING THE PROPER SIZE SPEC TENDERS, EACH PORTION WILL A MINIMUM OF THREE PIECES AT A WEIGHT OF 5 OZ/142 G TO 6 OZ/170 G		
EQUIPMENT			
	HOTEL PAN	LATEX GLOVES	PORTION BAGS
	MEASURING CUPS		CONTAINER WITH LID
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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	CAJUN MARINATED CHICKEN	ID#:	PLTRY - 15
SHELF LIFE:	3 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	Each
	YIELD:	27 - Each	54 - Each
	81 - Each		
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	27 - Each	54 - Each
	81 - Each		
<u>SEAS - 07</u>	CHICKEN BREAST 5OZ	27 breast	54 breast
	CAJUN SEASONING (SCRATCH)	1 cup	2 cup
	OIL SALAD	2 cup	1 qt / 946 ml
			81 breast
			3 cup
			1 1/2 qt / 1.42 l
PREPERATION			
STEP 1	Combine the seasoning and oil in a large mixing bowl and whick together ensuring all lumps have been broken up and evenly mixed.		
STEP 2	Using gloved hands, add defrosted chicken breasts to the seasoned oil and toss to evenly coat.		
STEP 3	Place the marinated chicken breasts into an appropriately sized hotel pans. Keep breast in an even layer. DO NOT OVER STACK. Distribute any remaining marinade over breast in pans. Cover, label, date, initial and day dot the pan. Store on the line under 40Â°F/5Â°C refrigeration.		
NOTE: ANY CAJUN MARINATED CHICKEN LEFT OVER AT THE END OF THE DAY SHOULD BE PUT INTO A CLEAN CONTAINER, COVERED, LABELED, DATE WITH THE ORIGINAL USE BY DATE AND USED FIRST THE NEXT DAY			
EQUIPMENT			
	MEASURING CUPS	MIXING BOWL	HOTEL PAN
			VINYL GLOVES
INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!			

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	BUFFALO MARINATED CHICKEN	ID#:	PLTRY - 16
SHELF LIFE:	3 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	Each
	YIELD:	27 - Each	54 - Each
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	27 - Each	54 - Each

CSC - 01	CHICKEN BREAST 5OZ	27 breast	54 breast	81 breast
	BUFFALO WING SAUCE	2 cup	1 qt / 946 ml	1 1/2 qt / 1.42 l

PREPERATION

STEP 1 Place wing sauce into large mixing bowl. Using gloved hands, add the defrosted chicken breast to sauce and toss to evenly coat.

NOTE: CHICKEN MUST MARINATE FOR AT LEAST 2 HOURS.

STEP 2 Place the marinated chicken breasts into an appropriately sized hotel pans. Keep breast in an even layer. DO NOT OVER STACK. Distribute any remaining marinade over breast in pans. Cover, label, date, initial and day dot the pan. Store on the line under 40Â°F/5Â°C refrigeration.

NOTE: ANY BUFFALO MARINATED CHICKEN LEFT OVER AT THE END OF THE DAY SHOULD BE PUT INTO A CLEAN CONTAINER, COVERED, LABELED, DATED WITH THE ORIGINAL USE BY DATE AND USED FIRST THE NEXT DAY

EQUIPMENT

MEASURING CUPS MIXING BOWL HOTEL PAN VINYL GLOVES

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	SMOKED CHICKEN WINGS (US)	ID#:	PLTRY - 17
SHELF LIFE:	4 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	5 drums 5 wings
	YIELD:	216 - wing	432 - wing
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	21.6 - 5 drums 5 wings	43.2 - 5 drums 5 wings

CHICKEN WINGS
raw chicken wings

30 lb / 13.61 Kilog

60 lb / 27.22 Kilog

PREPARATION

- STEP 1 Completely defrost the wings under refrigeration. This will take at least 24 to 36 hours.
NOTE: WINGS MUST BE COMPLETELY THAWED. SEMI-FROZEN WINGS WILL EFFECT SMOKING PROCESS
- STEP 2 Line your work area with sheet pan liner or sheet pans. Spray the wing racks with pan coating spray or rub the top bars with a clean oiled towel. If multiple racks are needed, stack them on top of each other before spraying the pan coating.
NOTE: WING RACKS ARE THE SINGLE LEVEL RACKS
- STEP 3 Fill the steam pan and the drippings pan with 1 gal/3.8 l of water EACH. Remove the smoker box from the smoker and fill with 3 cup of Hickory Wood Chips. Place smoker box back in smoker.
- STEP 4 Place 10 lb/4.5 kg (30 lb) on to each of the racks and place the racks into the smoker unit starting in the top slot. Spread wings out evenly over rack. Leave about an inch of space on both sides of the rack so you can slide the racks in the smoker. Securely close the door of the unit.
NOTE: FOR A 30 LB LOAD, SPACE THE RACKS IN THE SMOKER (TOP - MIDDLE - BOTTOM)
- STEP 5 On the front panel of the smoker, press "Menu Select" ENTER "5" FOR WINGS Press "Enter", then press "Start/Stop", then press "Enter" to verify you have water, then press "Enter" again to verify wood chips are in place. The unit will now start up.
NOTE: DO NOT OPEN THE DOOR ONCE COOKING PROCESS HAS STARTED
- STEP 6 When the cooking process is complete (1 hour 20 minutes), the alarm will sound. Open the door slightly allowing the safety latch to catch the door. Allow the hot steam and smoke to escape for 1 minute then open the door completely.
NOTE: WHEN COOKING CYCLE IS DONE, THE UNIT WILL GO INTO THE "HOLD MODE" WHICH HOLDS PRODUCT AT 160Â°/71Â°C. IT IS BEST TO REMOVE PRODUCTS WHEN COOKING CYCLE IS DONE.
- STEP 7 Remove the wings from the metal racks and lay them onto sheet pans to cool. Place the wings into a blast cooler or in the walk-in refrigerator on a top shelf to cool below 40Â°F/5Â°C
NOTE: WINGS NEED TO BE REMOVED AND PORTIONS 2 HOURS OF SMOKING
- STEP 8 When cooled remove smoker box and carefully dump the wood chips into the approved container with self closing lid. Pour plenty of water over the burnt chips because there may be live ash. Make sure the lid is closed. When cooled, remove both the steam and dripping pans, empty and wash. Once cooled remove the racks and wash.
- STEP 9 When the wings are cooled, portion 5 wings and 5 drumettes into day stripper bags. Place the portioned wings into a line insert pan. Label, date, initial and day dot the insert pan. Store under 40Â°F/5Â°C refrigeration.

EQUIPMENT

VINYL GLOVES	YIELDKING SMOKER/OVEN	PAN RELEASE SPRAY	SHEET PANS
PAN LINER PAPER	GALLON MEASURE	MEASURING CUPS	

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	SMOKED WINGS OVEN METHOD	ID#:	PLTRY - 17.1
SHELF LIFE:	3 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	portion
	YIELD:	6 - portion	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	6 - portion	

HSC - 01

CHICKEN WINGS	10 lb / 4.54 Kilog
CHICKEN STOCK	2 cup
FLAVORING LIQUID SMOKE	3 TBL

PREPARATION

- STEP 1 Place thawed chicken wings on a lined sheet pan. Combine chicken stock and liquid smoke in a mixing bowl and mix thoroughly using a wire whip.
- STEP 2 Pour liquid smoke infused stock over chicken wings. Place the trays in a preheated 350Â°C/177Â°C oven and cook chicken until it reaches an internal temperature of 165Â°F/74Â°C for approximately 20 to 25 minutes.
- NOTE: PLACE 10 LB/4.4 KG OF THAWED WINGS PER SHEET TRAY WITH STOCK AND LIQUID SMOKE. EACH TRAY WILL YIELD 7 ORDERS OF WINGS.**
- STEP 3 When chicken is done remove from oven and pour off stock. Place sheet trays on a cooling rack in walk-in until product is completely cooled.
- STEP 4 Allow the chicken wings to cool down to 40Â°F/5Â°C before portioning into stripper bags. Place into a line insert pan. Cover, label, initial, date and day dot. Store under 40Â°F/5Â°C refrigeration.
- NOTE: THIS RECIPE IS ONLY TO BE USED IN THE EVENT THE SMOKER IS DISABLED AND NOT IN WORKING ORDER. UNDER NO OTHER CIRCUMSTANCES IS THIS RECIPE TO BE USED WITH THE SMOKED WINGS IN THE YIELDKING SMOKER OR AS A SUBSTITUTE FOR THEM.**

EQUIPMENT

SHEET PANS	WIRE WHIP	PARCHMENT PAPER	MIXING BOWL
MEASURING SPOONS	MEASURING CUPS	CONTAINER WITH LID	

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	SMOKED CHICKEN WINGS (EURO)	ID#:	PLTRY - 17.2
SHELF LIFE:	4 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	5 drum 5 wing
	YIELD:	216 - wing	432 - wing
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	21.6 - 5 drum 5 wing	43.2 - 5 drum 5 wing

CHICKEN WINGS
raw chicken wings

30 lb / 13.61 Kilog

60 lb / 27.22 Kilog

PREPARATION

- STEP 1 Completely defrost the wings under refrigeration. This will take at least 24 to 36 hours.
NOTE: WINGS MUST BE COMPLETELY THAWED. SEMI-FROZEN WINGS WILL EFFECT SMOKING PROCESS
- STEP 2 Line your work area with sheet pan liner or sheet pans. Spray the wing racks with pan coating spray or rub the top bars with a clean oiled towel. If multiple racks are needed, stack them on top of each other before spraying the pan coating.
NOTE: WING RACKS ARE THE SINGLE LEVEL RACKS
- STEP 3 Fill the steam pan and the drippings pan with 1 gal/3.8 l of water EACH. Remove the smoker box from the smoker and fill with 3 cup of Hickory Wood Chips. Place smoker box back in smoker.
- STEP 4 Place 10 lb/4.5 kg (30 lb) on to each of the racks and place the racks into the smoker unit starting in the top slot. Spread wings out evenly over rack. Leave about an inch of space on both sides of the rack so you can slide the racks in the smoker. Securely close the door of the unit.
NOTE: FOR A 30 LB LOAD, SPACE THE RACKS IN THE SMOKER (TOP - MIDDLE - BOTTOM)
- STEP 5 On the front panel of the smoker, press "Menu Select" ENTER "5" FOR WINGS Press "Enter", then press "Start/Stop", then press "Enter" to verify you have water, then press "Enter" again to verify wood chips are in place. The unit will now start up.
NOTE: DO NOT OPEN THE DOOR ONCE COOKING PROCESS HAS STARTED
- STEP 6 When the cooking process is complete (1 hour 20 minutes), the alarm will sound. Open the door slightly allowing the safety latch to catch the door. Allow the hot steam and smoke to escape for 1 minute then open the door completely.
NOTE: WHEN COOKING CYCLE IS DONE, THE UNIT WILL GO INTO THE "HOLD MODE" WHICH HOLDS PRODUCT AT 160Â°/71Â°C. IT IS BEST TO REMOVE PRODUCTS WHEN COOKING CYCLE IS DONE.
- STEP 7 Remove the wings from the metal racks and lay them onto sheet pans to cool. Place the wings into a blast cooler or in the walk-in refrigerator on a top shelf to cool below 40Â°F/5Â°C
NOTE: WINGS NEED TO REMOVED AND PORTIONED 2 HOURS OF SMOKING
- STEP 8 When cooled remove smoker box and carefully dump the wood chips into the approved container with self closing lid. Pour plenty of water over the burnt chips because there may be live ash. Make sure the lid is closed. When cooled, remove both the steam and dripping pans, empty and wash. Once cooled remove the racks and wash.
- STEP 9 When the wings are cooled, portion 5 wings and 5 drumettes into day stripper bags. Place the portioned wings into a line insert pan. Label, date, initial and day dot the insert pan. Store under 40Â°F/5Â°C refrigeration.

EQUIPMENT

VINYL GLOVES	YIELDKING SMOKER/OVEN	PAN RELEASE SPRAY	SHEET PANS
LINER PAPER	GALLON MEASURE	MEASURING CUPS	

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	SMOKED CHICKEN THIGHS (US)	ID#:	PLTRY - 17.3
SHELF LIFE:	4 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	8oz
	YIELD:	5 - lb / 2.3 - Kilog	10 - lb / 4.54 - Kilog
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	10 - 8oz	20 - 8oz

CHICKEN THIGH BONELESS raw, boneless, skinless	10 lb / 4.54 Kilog	20 lb / 9.07 Kilog	
BBQ DRY RUB SEASONING	3 TBL	1/3 cup	

SEAS - 17

PREPARATION

- STEP 1 Completely defrost the thighs under refrigeration. This will take at least 24 hours.
NOTE: THIGHS MUST BE COMPLETELY THAWED. SEMI-FROZEN WINGS WILL EFFECT SMOKING PROCESS
- STEP 2 Line your work area with sheet pan liner or sheet pans. Spray the wing racks with pan coating spray or rub the top bars with a clean oiled towel. If multiple racks are needed, stack them on top of each other before spraying the pan coating.
NOTE: WING RACKS ARE THE SINGLE LEVEL RACKS
- STEP 3 Fill the steam pan and the drippings pan with 1 gal/3.8 l of water EACH. Remove the smoker box from the smoker and fill with 3 cup of Hickory Wood Chips. Place smoker box back in smoker.
- STEP 4 Place 10 lb/4.5 kg (30 lb) on to each of the racks and place the racks into the smoker unit starting in the top slot. Spread wings out evenly over rack. Leave about an inch of space on both sides of the rack so you can slide the racks in the smoker. Securely close the door of the unit.
NOTE: FOR A 30 LB LOAD, SPACE THE RACKS IN THE SMOKER (TOP - MIDDLE - BOTTOM)
- STEP 5 On the front panel of the smoker, press "Menu Select" ENTER "5" FOR WINGS Press "Enter", then press "Start/Stop", then press "Enter" to verify you have water, then press "Enter" again to verify wood chips are in place. The unit will now start up.
NOTE: DO NOT OPEN THE DOOR ONCE COOKING PROCESS HAS STARTED
- STEP 6 When the cooking process is complete (1 hour 20 minutes), the alarm will sound. Open the door slightly allowing the safety latch to catch the door. Allow the hot steam and smoke to escape for 1 minute then open the door completely.
NOTE: WHEN COOKING CYCLE IS DONE, THE UNIT WILL GO INTO THE "HOLD MODE" WHICH HOLDS PRODUCT AT 160Â°/71Â°C. IT IS BEST TO REMOVE PRODUCTS WHEN COOKING CYCLE IS DONE.
- STEP 7 Remove the thighs from the metal racks and place into a hotel pan to cool slightly. Refer to the PLTRY - 20 recipe for instructions on pulling the meat.
NOTE: THIGHS NEED TO BE REMOVED IMMEDIATELY AFTER CYCLE IS COMPLETED AND THE MEAT PULLED AS SOON AS IT IS COOL ENOUGH TO HANDLE.
- STEP 8 When cooled remove smoker box and carefully dump the wood chips into the approved container with self closing lid. Pour plenty of water over the burnt chips because there may be live ash. Make sure the lid is closed. When cooled, remove both the steam and dripping pans, empty and wash. Once cooled remove the racks and wash.

EQUIPMENT

VINYL GLOVES	YIELDKING SMOKER/OVEN	PAN RELEASE SPRAY	SHEET PANS
PAN LINER PAPER	GALLON MEASURE	MEASURING CUPS	

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	SMOKED CHICKEN THIGHS (EURO)	ID#:	PLTRY - 17.4
SHELF LIFE:	4 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	8oz
	YIELD:	5 - lb / 2.3 - Kilog	10 - lb / 4.54 - Kilog
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	10 - 8oz	20 - 8oz

CHICKEN THIGH BONELESS raw, boneless, skinless	10 lb / 4.54 Kilog	20 lb / 9.07 Kilog	
BBQ DRY RUB SEASONING	3 TBL	1/3 cup	

SEAS - 17

PREPARATION

- STEP 1 Completely defrost the thighs under refrigeration. This will take at least 24 hours.
- STEP 2 **NOTE: THIGHS MUST BE COMPLETELY THAWED. SEMI-FROZEN THIGHS WILL EFFECT SMOKING PROCESS**
Line your work area with sheet pan liner or sheet pans. Spray the wing racks with pan coating spray or rub the top bars with a clean oiled towel. If multiple racks are needed, stack them on top of each other before spraying the pan coating.
- STEP 3 **NOTE: WING RACKS ARE THE SINGLE LEVEL RACKS**
Fill the steam pan and the drippings pan with 1 gal/3.8 l of water EACH. Remove the smoker box from the smoker and fill with 3 cup of Hickory Wood Chips. Place smoker box back in smoker.
- STEP 4 Place 10 lb/4.5 kg (30 lb) on to each of the racks and place the racks into the smoker unit starting in the top slot. Spread wings out evenly over rack. Leave about an inch of space on both sides of the rack so you can slide the racks in the smoker. Securely close the door of the unit.
- STEP 5 **NOTE: FOR A 30 LB LOAD, SPACE THE RACKS IN THE SMOKER (TOP - MIDDLE - BOTTOM)**
On the front panel of the smoker, press "Menu Select" ENTER "6" FOR WINGS Press "Enter", then press "Start/Stop", then press "Enter" to verify you have water, then press "Enter" again to verify wood chips are in place. The unit will now start up.
- STEP 6 **NOTE: DO NOT OPEN THE DOOR ONCE COOKING PROCESS HAS STARTED**
When the cooking process is complete (1 hour 20 minutes), the alarm will sound. Open the door slightly allowing the safety latch to catch the door. Allow the hot steam and smoke to escape for 1 minute then open the door completely.
- STEP 7 **NOTE: WHEN COOKING CYCLE IS DONE, THE UNIT WILL GO INTO THE "HOLD MODE" WHICH HOLDS PRODUCT AT 160Â°/71Â°C. IT IS BEST TO REMOVE PRODUCTS WHEN COOKING CYCLE IS DONE.**
Remove the thighs from the metal racks and place into a hotel pan to cool slightly. Refer to the PLTRY - 20 recipe for instructions on pulling the meat.
- STEP 8 **NOTE: THIGHS NEED TO BE REMOVED IMMEDIATELY AFTER CYCLE IS COMPLETED AND THE MEAT PULLED AS SOON AS IT IS COOL ENOUGH TO HANDLE.**
When cooled remove smoker box and carefully dump the wood chips into the approved container with self closing lid. Pour plenty of water over the burnt chips because there may be live ash. Make sure the lid is closed. When cooled, remove both the steam and dripping pans, empty and wash. Once cooled remove the racks and wash.

EQUIPMENT

VINYL GLOVES	YIELDKING SMOKER/OVEN	PAN RELEASE SPRAY	SHEET PANS
LINER PAPER	GALLON MEASURE	MEASURING CUPS	

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	SMOKED CHICKENS HALF (US)	ID#:	PLTRY - 18
SHELF LIFE:	4 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	Each
	YIELD:	9 - Each	18 - Each
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	9 - Each	18 - Each

	CHICKEN SPLITS	9 Each	18 Each	
	average split weight 24oz/680gr			
HSC - 02.1	HICKORY BBQ DIP	2 cup	1 qt / 946 ml	
SEAS - 17	BBQ DRY RUB SEASONING	1/3 cup	3/4 cup	

PREPARATION

- STEP 1 Completely defrost chicken under refrigeration on lined sheet trays. This will take at least 24 to 36 hours. Remove the trayed chickens from the walk-in and take them to the prep area.
- STEP 2 **NOTE: CHICKEN MUST BE COMPLETELY THAWED. SEMI-FROZEN CHICKEN WILL EFFECT SMOKING PROCESS**
Line your work area with sheet pan liner or sheet pans. Spray the chicken racks with pan coating spray or rub the top bars with a clean oiled towel. If multiple racks are needed, stack them on top of each other before spraying the pan coating.
- STEP 3 **NOTE: CHICKEN RACKS ARE THE SINGLE LEVEL RACKS**
Fill the steam pan and drippings pan with 1 gal/3.8 l of water EACH. Remove the smoker box from the smoker and fill with 3 cup of Hickory Wood Chips. Place smoker box back in smoker.
- STEP 4 Using a dredge can, evenly sprinkle the BBQ Dry Rub Seasoning over the top side of the chickens. Be sure to constantly move the can to avoid heavy spots of the rub.
- STEP 5 Place the prepped chickens on the chicken racks and place the racks into the smoker starting with the top slot. Securely close the door of the unit.
- STEP 6 **NOTE: EACH RACK WILL HOLD NINE CHICKENS**
On the front panel of the smoker, press "Menu Select" ENTER "3" FOR 1/2 LOAD OF CHICKEN, ENTER "4" FOR FULL LOAD OF CHICKEN. Press "Enter", then press "Start/Stop", then press "Enter" to verify you have water, then press "Enter" again to verify wood chips are in place. The unit will now start up.
- STEP 7 **NOTE: DO NOT OPEN THE DOOR ONCE COOKING PROCESS HAS STARTED**
When the cooking process is complete (2 hours for 9 or 18 chickens) or 2 hours 40 minutes for 27 or 36 or 45 chickens), the alarm will sound. Open door slightly allowing the safety latch to catch the door. Allow the hot steam and smoke to escape for 1 minute then open the door completely.
- STEP 9 **NOTE: WHEN COOKING CYCLE IS DONE, THE UNIT WILL GO INTO THE "HOLD MODE" WHICH HOLDS PRODUCT AT 160Â°/171Â°C. IT IS BEST TO REMOVE PRODUCT WHEN COOKING CYCLE IS DONE.**
SSSTEP 8 Refer to SOP - 49 for proper handling of the smoked chickens.
When cooled remove smoker box and carefully dump the wood chips into the approved container with self closing lid. Pour plenty of water over the burnt chips because there may be live ash. Make sure the lid is closed. When cooled, remove both the steam and dripping pans, empty and wash. Once cooled remove the racks and wash.

EQUIPMENT

YIELDKING SMOKER/OVEN	SHEET PANS	VINYL GLOVES	PAN RELEASE SPRAY
PAN LINER PAPER	MEASURING CUPS	GALLON MEASURE	

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	SMOKED CHICKENS HALF (EURO)	ID#:	PLTRY - 18.1
SHELF LIFE:	4 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	Each
	YIELD:	9 - Each	18 - Each
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	9 - Each	18 - Each

SEAS - 17	CHICKEN SPLITS	9 split	18 split	
	average split weight 24oz/680gr			
	BBQ DRY RUB SEASONING	1/3 cup	3/4 cup	

PREPARATION

- STEP 1 Completely defrost chicken under refrigeration on lined sheet trays. This will take at least 24 to 36 hours. Remove the trayed chickens from the walk-in and take them to the prep area.
NOTE: CHICKEN MUST BE COMPLETELY THAWED. SEMI-FROZEN CHICKEN WILL EFFECT SMOKING PROCESS
- STEP 2 Line your work area with sheet pan liner or sheet pans. Spray the chicken racks with pan coating spray or rub the top bars with a clean oiled towel. If multiple racks are needed, stack them on top of each other before spraying the pan coating.
NOTE: CHICKEN RACKS ARE THE SINGLE LEVEL RACKS
- STEP 3 Fill the steam pan and drippings pan with 1 gal/3.8 l of water EACH. Remove the smoker box from the smoker and fill with 3 cup of Hickory Wood Chips. Place smoker box back in smoker.
- STEP 4 Using a dredge can, evenly sprinkle the BBQ Dry Rub Seasoning over the top side of the chickens. Be sure to constantly move the can to avoid heavy spots of the rub.
- STEP 5 Place the prepped chickens on the chicken racks and place the racks into the smoker starting with the top slot. Securely close the door of the unit.
NOTE: EACH RACK WILL HOLD NINE CHICKENS
- STEP 6 On the front panel of the smoker, press "Menu Select" ENTER "4" FOR 1/2 LOAD OF CHICKEN, ENTER "4" FOR FULL LOAD OF CHICKEN. Press "Enter", then press "Start/Stop", then press "Enter" to verify you have water, then press "Enter" again to verify wood chips are in place. The unit will now start up.
NOTE: DO NOT OPEN THE DOOR ONCE COOKING PROCESS HAS STARTED
- STEP 7 When the cooking process is complete (2 hours for 9 or 18 chickens) or 2 hours 40 minutes for 27 or 36 or 45 chickens), the alarm will sound. Open door slightly allowing the safety latch to catch the door. Allow the hot steam and smoke to escape for 1 minute then open the door completely.
NOTE: WHEN COOKING CYCLE IS DONE, THE UNIT WILL GO INTO THE "HOLD MODE" WHICH HOLDS PRODUCT AT 160°/71°C. IT IS BEST TO REMOVE PRODUCT WHEN COOKING CYCLE IS DONE.
- STEP 8 Refer to SOP - 49 for proper handling of the smoked chickens.
- STEP 9 When cooled remove smoker box and carefully dump the wood chips into the approved container with self closing lid. Pour plenty of water over the burnt chips because there may be live ash. Make sure the lid is closed. When cooled, remove both the steam and dripping pans, empty and wash. Once cooled remove the racks and wash.

EQUIPMENT

VINYL GLOVES	YIELDKING SMOKER/OVEN	GALLON MEASURE	MEASURING CUPS
PAN RELEASE SPRAY	SHEET PANS	LINER PAPER	

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	SMOKED CHICKENS FULL (US)	ID#:	PLTRY - 18.2
SHELF LIFE:	4 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	Each
	YIELD:	27 - Each	36 - Each
			45 - Each
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	27 - Each	36 - Each
			45 - Each

	CHICKEN SPLITS	27 Each	36 Each	45 Each
	average split weight 24oz/680gr			
SEAS - 17	BBQ DRY RUB SEASONING	1 1/4 cup	1 1/2 cup	2 cup

PREPARATION

- STEP 1 Completely defrost chicken under refrigeration on lined sheet trays. This will take at least 24 to 36 hours. Remove the trayed chickens from the walk-in and take them to the prep area.
NOTE: CHICKEN MUST BE COMPLETELY THAWED. SEMI-FROZEN CHICKEN WILL EFFECT SMOKING PROCESS
- STEP 2 Line your work area with sheet pan liner or sheet pans. Spray the chicken racks with pan coating spray or rub the top bars with a clean oiled towel. If multiple racks are needed, stack them on top of each other before spraying the pan coating.
NOTE: CHICKEN RACKS ARE THE SINGLE LEVEL RACKS
- STEP 3 Fill the steam pan and drippings pan with 1 gal/3.8 l of water EACH. Remove the smoker box from the smoker and fill with 3 cup of Hickory Wood Chips. Place smoker box back in smoker.
- STEP 4 Using a dredge can, evenly sprinkle the BBQ Dry Rub Seasoning over the top side of the chickens. Be sure to constantly move the can to avoid heavy spots of the rub.
- STEP 5 Place the prepped chickens on the chicken racks and place the racks into the smoker starting with the top slot. Securely close the door of the unit.
NOTE: EACH RACK WILL HOLD NINE CHICKENS
- STEP 6 On the front panel of the smoker, press "Menu Select" ENTER "3" FOR 1/2 LOAD OF CHICKEN, ENTER "4" FOR FULL LOAD OF CHICKEN. Press "Enter", then press "Start/Stop", then press "Enter" to verify you have water, then press "Enter" again to verify wood chips are in place. The unit will now start up.
NOTE: DO NOT OPEN THE DOOR ONCE COOKING PROCESS HAS STARTED
- STEP 7 When the cooking process is complete (2 hours for 9 or 18 chickens) or 2 hours 40 minutes for 27 or 36 or 45 chickens), the alarm will sound. Open door slightly allowing the safety latch to catch the door. Allow the hot steam and smoke to escape for 1 minute then open the door completely.
NOTE: WHEN COOKING CYCLE IS DONE, THE UNIT WILL GO INTO THE "HOLD MODE" WHICH HOLDS PRODUCT AT 160Â°/71Â°C. IT IS BEST TO REMOVE PRODUCT WHEN COOKING CYCLE IS DONE.
- STEP 8 Refer to SOP - 49 for proper handling of the smoked chickens.
- STEP 9 When cooled remove smoker box and carefully dump the wood chips into the approved container with self closing lid. Pour plenty of water over the burnt chips because there may be live ash. Make sure the lid is closed. When cooled, remove both the steam and dripping pans, empty and wash. Once cooled remove the racks and wash.

EQUIPMENT

YIELDKING SMOKER/OVEN	VINYL GLOVES	PAN LINER PAPER	GALLON MEASURE
SHEET PANS	PAN RELEASE SPRAY	MEASURING CUPS	

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	SMOKED CHICKENS FULL (EURO)	ID#:	PLTRY - 18.3
SHELF LIFE:	4 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	Each
	YIELD:	27 - Each	36 - Each
		45 - Each	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	27 - Each	36 - Each
		45 - Each	

CHICKEN SPLITS	27 split	36 split	45 split
average split weight 24oz/680gr			
BBQ DRY RUB SEASONING	1 1/4 cup	1 1/2 cup	2 cup

SEAS - 17

PREPARATION

- STEP 1 Completely defrost chicken under refrigeration on lined sheet trays. This will take at least 24 to 36 hours. Remove the trayed chickens from the walk-in and take them to the prep area.
- NOTE: CHICKEN MUST BE COMPLETELY THAWED. SEMI-FROZEN CHICKEN WILL EFFECT SMOKING PROCESS**
- STEP 2 Line your work area with sheet pan liner or sheet pans. Spray the chicken racks with pan coating spray or rub the top bars with a clean oiled towel. If multiple racks are needed, stack them on top of each other before spraying the pan coating.
- NOTE: CHICKEN RACKS ARE THE SINGLE LEVEL RACKS**
- STEP 3 Fill the steam pan and drippings pan with 1 gal/3.8 l of water EACH. Remove the smoker box from the smoker and fill with 3 cup of Hickory Wood Chips. Place smoker box back in smoker.
- STEP 4 Using a dredge can, evenly sprinkle the BBQ Dry Rub Seasoning over the top side of the chickens. Be sure to constantly move the can to avoid heavy spots of the rub.
- STEP 5 Place the prepped chickens on the chicken racks and place the racks into the smoker starting with the top slot. Securely close the door of the unit.
- NOTE: EACH RACK WILL HOLD NINE CHICKENS**
- STEP 6 On the front panel of the smoker, press "Menu Select" ENTER "4" FOR 1/2 LOAD OF CHICKEN, ENTER "4" FOR FULL LOAD OF CHICKEN. Press "Enter", then press "Start/Stop", then press "Enter" to verify you have water, then press "Enter" again to verify wood chips are in place. The unit will now start up.
- NOTE: DO NOT OPEN THE DOOR ONCE COOKING PROCESS HAS STARTED**
- STEP 7 When the cooking process is complete (2 hours for 9 or 18 chickens) or 2 hours 40 minutes for 27 or 36 or 45 chickens), the alarm will sound. Open door slightly allowing the safety latch to catch the door. Allow the hot steam and smoke to escape for 1 minute then open the door completely.
- NOTE: WHEN COOKING CYCLE IS DONE, THE UNIT WILL GO INTO THE "HOLD MODE" WHICH HOLDS PRODUCT AT 160Â°/71Â°C. IT IS BEST TO REMOVE PRODUCT WHEN COOKING CYCLE IS DONE.**
- STEP 8 Refer to SOP - 49 for proper handling of the smoked chickens.
- STEP 9 When cooled remove smoker box and carefully dump the wood chips into the approved container with self closing lid. Pour plenty of water over the burnt chips because there may be live ash. Make sure the lid is closed. When cooled, remove both the steam and dripping pans, empty and wash. Once cooled remove the racks and wash.

EQUIPMENT

YIELDKING SMOKER/OVEN	MEASURING CUPS	SHEET PANS	VINYL GLOVES
GALLON MEASURE	PAN RELEASE SPRAY	LINER PAPER	

INSURE THAT ALL THE WORK AREA, EQUIPMENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	POACHED CHICKEN LETTUCE WRAP	ID#:	PLTRY - 19
SHELF LIFE:	2 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	1 1/4 cup

	YIELD:	5 - cup / 1.2 - l	10 - cup / 2.37 - l	20 - cup / 4.7 - l
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	4 - 1 1/4 cup	8 - 1 1/4 cup	16 - 1 1/4 cup

<u>SOP - 06</u>	OIL OLIVE PURE	1/4 cup	1/2 cup	1 cup
	MUSHROOM (FRESH SLICED)	1 1/2 qt / 1.42 l	3 qt / 2.84 l	1 1/2 gal / 5.68 l
	GARLIC FRESH	4 tsp	8 tsp	1/3 cup
	finely chopped			
	GINGER FRESH	4 tsp	8 tsp	1/3 cup
	finely chopped			
<u>PLTRY - 03</u> <u>HSC - 29</u>	OIL SESAME DARK	2 TBL	1/4 cup	1/2 cup
	SAUCE SOY	1 TBL	2 TBL	1/4 cup
	WATERCHESTNUT	1 cup	2 cup	1 qt / 946 ml
	OVEN POACHED CHICKEN	3 cup	1 1/2 qt / 1.42 l	3 qt / 2.84 l
	BLACK GOLD SAUCE	1/4 cup	1/2 cup	1 cup

STEP 1 In a large saute pan over medium heat, add the olive oil. Add the mushrooms and cook until are lightly softened. Add the garlic, ginger, sesame oil and soy sauce. Stir with kitchen spoon to incorporate. Cook until mushrooms are tender. Remove from heat.

SHEET PANS	FRENCH KNIFE	SAFETY GLOVE	FOOD PROCESSOR
MEASURING CUPS	MEASURING SPOONS	LINE INSERT PAN WITH LID	

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	BBQ CHICKEN (PULLING OF)	ID#:	PLTRY - 20
SHELF LIFE:	4 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	8 oz/227gr
	YIELD:	5 - lb / 2.3 - Kilog	10 - lb / 4.54 - Kilog
			15 - lb / 6.8 - Kilog
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	10 - 8 oz/227gr	20 - 8 oz/227gr
			30 - 8 oz/227gr

PLTRY - 17.3 SMOKED CHICKEN THIGHS (US) 5 lb / 2.27 Kilog 10 lb / 4.54 Kilog 15 lb / 6.8 Kilog

smokes, warm, boneless, skinless

NOTE: PLTRY - 2.1 THE OVEN METHOD FOR COOKING THE CHICKEN DURING EMERGENCY PURCHASES ONLY.

HSC - 02 HICKORY BBQ SAUCE 1/2 cup 1 cup 1 1/2 cup

HSC - 03 PIG SAUCE 1/2 cup 1 cup 1 1/2 cup

PREPARATION

STEP 1 Using gloved hands, break up the larger pieces of meat into strips and no smaller than 1" X 1" chunks and no larger than 2" X 2" chunks.

NOTE: CHICKENS SHOULD BE USED AS SOON AS THEY ARE COOL ENOUGH TO HANDLE. THIS WILL MAKE PULLING THE MEAT EASIER. IF BONELESS THIGHS ARE NOT AVAILABLE, PULL OUT THE BONE. BE SURE TO CHECK FOR ANY CARTILAGE AFTER REMOVING THE BONE. DO NOT USE A KNIFE TO BREAK UP THE MEAT.

STEP 2 Once you have pulled all of the meat, weigh out 5 lb/2.27 kg of the pulled chicken meat. Place the pulled meat into a hotel pan and add the BBQ and Pig sauce to the meat. Mix with gloved hands until the sauce is fully incorporated with the chicken meat.

STEP 3 Portion the pulled chicken meat into stripper bags. Place into line insert pans and cover with lid. Label, date, initial and day dot. Store under 40°F/5°C refrigeration.

EQUIPMENT

KITCHEN GLOVES LINE INSERT PAN WITH LID STRIPPER BAGS HOTEL OR SHEET PAN
MEASURING CUPS

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	SMOKED THIGHS (DICING OF)	ID#:	PLTRY - 21
SHELF LIFE:	4 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	1/2 cup
	YIELD:	5 - lb / 2.3 - Kilog	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	26 - 1/2 cup	

PLTRY - 17.3

SMOKED CHICKEN THIGHS (US)

5 lb / 2.27 Kilog

smoked, cooled, boneless, skinless

NOTE: THE OVEN METHOD, PLTRY - 02.1, IS FOR COOKING THE CHICKEN DURING EMERGENCY PURPOSES ONLY

PREPARATION

STEP 1 Using a chef knife, dice the chicken into 1/2" pieces.

NOTE: IF BONELESS THIGHS ARE NOT AVAILABLE, PULL OUT THE BONE. BE SURE TO CHECK FOR ANY CARTILAGE AFTER REMOVING THE BONE. BE SURE TO USE A SAFETY GLOVE WHEN CUTTING THE CHICKEN.

STEP 2 Portion 1/2 cup (3 oz/85 g) of the diced chicken meat into stripper bags. Place into line insert pans and cover with lid. Label, date, initial and day dot. Store under 40Â°F/5Â°C refrigeration.

EQUIPMENT

CHEF KNIFE

SAFETY GLOVE

LINE INSERT PAN WITH LID

STRIPPER BAGS

HOTEL PAN

MEASURING CUPS

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	DILL CHICKEN SALAD MIXTURE		ID#: PLTRY - 22		
	SHELF LIFE:	2 DAYS	DATE ISSUED: 4/11/2012		
			PORTIONS: #12 scoop		
YIELD:			4 - cup / 946 - ml	8 - cup / 1.89 - l	16 - cup / 3.8 - l
INGREDIENTS			MEASURE		
PORTIONS PER BATCH			12 - #12 scoop	24 - #12 scoop	48 - #12 scoop
<u>VEG - 06.2</u> <u>SOP - 13</u>	CELERY (MEDIUM DICE)	1/2 cup	1 cup	2 cup	
	CHOPPED GREEN ONIONS	2 TBL	1/4 cup	1/2 cup	
<u>SOP - 19</u>	HERB DILL FRESH	2 tsp	4 tsp	8 tsp	
	finely chopped				
<u>SOP - 19</u>	CHOPPED PARSLEY	2 TBL	1/4 cup	1/2 cup	
	JUICE LEMON FRESH	2 tsp	4 tsp	8 tsp	
<u>PLTRY - 03</u>	LEMON	1 TBL	2 TBL	1/4 cup	
	zest				
<u>PLTRY - 03</u>	MUSTARD DIJON	1 tsp	2 tsp	4 tsp	
	MAYONNAISE LIGHT	1 cup	2 cup	1 qt / 946 ml	
<u>PLTRY - 03</u>	SPICE SALT KOSHER	1/2 tsp	1 tsp	2 tsp	
	SPICE PEPPER BLACK GROUND	1/4 tsp	1/2 tsp	1 tsp	
<u>PLTRY - 03</u>	OVEN POACHED CHICKEN	1 qt / 946 ml	2 qt / 1.89 l	1 gal / 3.79 l	
	diced, 1/2"				
PREPARATION					
STEP 1	Place all ingredients except the chicken into a stainless steel bowl. Using a kitchen spoon combine until all ingredients are incorporated.				
STEP 2	Add the diced chicken into the mixture and fold with a spatula to incorporate.				
STEP 3	Place into line insert pans with drain inserts with a spatula. Cover with lid. label, date, initial and day dot. Store under 40Â°F/5Â°C refrigeration.				
EQUIPMENT					
MIXING BOWL		MEASURING CUPS	MEASURING SPOONS	KITCHEN SPOON	
SPATULA		LINE INSERT PAN WITH LID	DRAIN PAN INSERT		
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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	SEASONING SALT (ALL PURPOSE)	ID#:	SEAS - 01.1
SHELF LIFE:		DATE ISSUED:	3/6/2012
		PORTIONS:	Teaspoon
	YIELD:	192 - tsp / 946 - ml	384 - tsp / 1.89 - l
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	192 - tsp / 946 - ml	384 - tsp / 1.89 - l

SEAS - 19

SPICE SEASON SALT LAWRY'S	2 cup	1 qt / 946 ml	
SPICE PEPPER BLACK GROUND	2 cup	1 qt / 946 ml	

PREPERATION

STEP 1 Place all ingredients in a clean, sanitary stainless steel mixing bowl and mix with wire whip until all ingredients are fully incorporated. Place in a suitable size, clean, sanitary storage container or dredge can for service. Cover with lid, label, date, initial and day dot. Rotate and store at room temperature.

EQUIPMENT

STAINLESS STEEL MIXING BOWL	LEXAN WITH LID	MEASURING CUPS	RUBBER SPATULA
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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	JERK SEASONING	ID#:	SEAS - 04
SHELF LIFE:		DATE ISSUED:	3/6/2012
		PORTIONS:	1 cup
	YIELD:	1 - 1 cup	2 - 1 cup
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	1 - 1 cup	2 - 1 cup
		4 - 1 cup	
	SPICE SALT KOSHER	1 TBL	2 TBL
	SUGAR GRANULATED	3 TBL	1/3 cup
	SPICE PAPRIKA	1 TBL	2 TBL
	SPICE ONION GRANULATED	1 TBL	2 TBL
	SPICE THYME WHOLE	3 TBL	1/3 cup
	SPICE PEPPER RED FLAKES CRUSHED	1 TBL	2 TBL
	SPICE CHILI POWDER	1 TBL	2 TBL
	SPICE PEPPER BLACK GROUND	1 tsp	2 tsp
	SPICE ALLSPICE	2 tsp	4 tsp
	SPICE CORRIANDER	2 tsp	4 tsp
	SPICE PARSLEY FLAKES	1 TBL	2 TBL
			1/4 cup
			3/4 cup
			1/4 cup
			1/4 cup
			3/4 cup
			1/4 cup
			1/4 cup
			4 tsp
			8 tsp
			8 tsp
			1/4 cup
PREPARATION			
STEP 1	Measure each ingredient and place in suitable container. Combine until all ingredients are thoroughly mixed with wire whip.		
STEP 2	Put in proper container. Cover with lid, label, date and store in cool, dry area.		
NOTE: THIS RECIPE IS FOR UNITS THAT CANNOT PURCHASE OUR SPEC JERK SEASONING.			
EQUIPMENT			
	STAINLESS STEEL MIXING BOWL	WIRE WHIP	CONTAINER WITH LID
INSURE THAT ALL THE WORK AREA, EQUIPMENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!			

HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	MONTREAL CHICKEN SEASONING	ID#:	SEAS - 05
SHELF LIFE:		DATE ISSUED:	3/6/2012
		PORTIONS:	Cup

YIELD:	4 - cup / 946 - ml		
INGREDIENTS	MEASURE		
PORTIONS PER BATCH	4 - cup / 946 - ml		

SPICE SALT KOSHER	1/4 cup
SUGAR GRANULATED	1/2 cup
SPICE PAPRIKA	4 tsp
SPICE ONION GRANULATED	1/2 cup
SPICE THYME WHOLE	8 tsp
SPICE GARLIC GRANULATED	1/2 cup
SPICE ROSEMARY LEAF	4 tsp
SPICE PEPPER BLACK GROUND	2 tsp
SPICE SEASONING POULTRY	4 tsp
SPICE TUMERIC GROUND	1 tsp
SPICE SEASONING HERB FINE	1/2 cup
SPICE PARSLEY FLAKES	1/3 cup

PREPARATION

STEP 1 Measure each ingredient and place in a suitable container. Combine until all ingredients are thoroughly mixed with wire whip.

STEP 2 Put in proper container. Cover with lid, label, date, and store in cool, dry area.

NOTE: THIS RECIPE IS FOR UNITS THAT CANNOT PURCHASE THE MCCORMICK BRAND SEASONING.

EQUIPMENT

STAINLESS STEEL MIXING BOWL WIRE WHIP CONTAINER WITH LID

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	CAJUN SEASONING (SCRATCH)	ID#:	SEAS - 07
SHELF LIFE:		DATE ISSUED:	3/6/2012
		PORTIONS:	Cup
	YIELD:	2 - cup / 473 - ml	4 - cup / 946 - ml
	8 - cup / 1.9 - l		
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	2 - cup / 473 - ml	4 - cup / 946 - ml
		8 - cup / 1.89 - l	

SPICE PAPRIKA	1/3 cup	3/4 cup	1 1/2 cup
SPICE PEPPER CAYENNE	1/3 cup	3/4 cup	1 1/2 cup
SPICE ONION GRANULATED	1/3 cup	3/4 cup	1 1/2 cup
SPICE GARLIC GRANULATED	1/3 cup	2/3 cup	1 1/4 cup
SPICE OREGANO LEAF	1/4 cup	1/2 cup	1 cup
SPICE SALT IODIZE TABLE	1/4 cup	1/2 cup	1 cup
SPICE PEPPER WHITE GROUND	3 TBL	1/3 cup	3/4 cup
SPICE THYME WHOLE	2 tsp	4 tsp	8 tsp
SPICE THYME GROUND	2 tsp	4 tsp	8 tsp
SPICE CUMIN GROUND	1 tsp	2 tsp	4 tsp

PREPARATION

- STEP 1 Combine all ingredients in mixing bowl and mix thoroughly with wire whip.
STEP 2 Place in proper container. Cover with lid, label, date, initial, and day dot. Store at room temperature.

EQUIPMENT

CONTAINER WITH LID MIXING BOWL WIRE WHIP

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	ITALIAN SEASONING (SCRATCH)	ID#:	SEAS - 12																																				
SHELF LIFE:		DATE ISSUED:	3/6/2012																																				
		PORTIONS:	Cup																																				
	YIELD:	2.5 - cup / 591 - ml																																					
	INGREDIENTS	MEASURE																																					
	PORTIONS PER BATCH	2.5 - cup / 591 - ml																																					
<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 45%;">SPICE MARJORAM</td> <td style="width: 15%;">1/2 cup</td> <td style="width: 15%;"></td> <td style="width: 25%;"></td> </tr> <tr> <td>SPICE THYME WHOLE</td> <td>1/4 cup</td> <td></td> <td></td> </tr> <tr> <td>SPICE ROSEMARY LEAF</td> <td>2 TBL</td> <td></td> <td></td> </tr> <tr> <td>SPICE ROSEMARY LEAF</td> <td>1 tsp</td> <td></td> <td></td> </tr> <tr> <td>SPICE SAVORY</td> <td>1/4 cup</td> <td></td> <td></td> </tr> <tr> <td>SPICE SAGE GROUND</td> <td>3/4 cup</td> <td></td> <td></td> </tr> <tr> <td>SPICE OREGANO LEAF</td> <td>1/2 cup</td> <td></td> <td></td> </tr> <tr> <td>SPICE BASIL DRY</td> <td>1/4 cup</td> <td></td> <td></td> </tr> <tr> <td>SPICE BASIL DRY</td> <td>1 TBL</td> <td></td> <td></td> </tr> </table>				SPICE MARJORAM	1/2 cup			SPICE THYME WHOLE	1/4 cup			SPICE ROSEMARY LEAF	2 TBL			SPICE ROSEMARY LEAF	1 tsp			SPICE SAVORY	1/4 cup			SPICE SAGE GROUND	3/4 cup			SPICE OREGANO LEAF	1/2 cup			SPICE BASIL DRY	1/4 cup			SPICE BASIL DRY	1 TBL		
SPICE MARJORAM	1/2 cup																																						
SPICE THYME WHOLE	1/4 cup																																						
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SPICE OREGANO LEAF	1/2 cup																																						
SPICE BASIL DRY	1/4 cup																																						
SPICE BASIL DRY	1 TBL																																						
PREPARATION																																							
STEP 1	In a large mixing bowl, mix all ingredients together with a wire whip.																																						
STEP 2	Place in proper container. Cover with lid, label, initial, day dot, and store at room temperature.																																						
EQUIPMENT																																							
	WIRE WHIP	MIXING BOWL	CONTAINER WITH LID																																				
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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	BBQ DRY RUB SEASONING		ID#:	SEAS - 17
SHELF LIFE:		DATE ISSUED:	3/6/2012	
		PORTIONS:	Tablespoon	
	YIELD:	7 - cup / 1.7 - l	14 - cup / 3.31 - l	21 - cup / 5 - l
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	112 - TBL / 1.66 - l	224 - TBL / 3.31 - l	336 - TBL / 4.97 - l
	SPICE PAPRIKA	1 cup	2 cup	3 cup
	SPICE SALT KOSHER	1 cup	2 cup	3 cup
	SPICE PEPPER BLACK GROUND	1 cup	2 cup	3 cup
	SPICE CHILI POWDER	1 cup	2 cup	3 cup
	SUGAR BROWN DARK	2 cup	1 qt / 946 ml	1 1/2 qt / 1.42 l
	SPICE CUMIN GROUND	1/2 cup	1 cup	1 1/2 cup
	SPICE CORRIANDER	1/2 cup	1 cup	1 1/2 cup
	SPICE GARLIC POWDER	1/2 cup	1 cup	1 1/2 cup
	SPICE THYME GROUND	2 TBL	1/4 cup	1/3 cup
	SPICE CLOVES GROUND	2 tsp	4 tsp	2 TBL
	PREPARATION			
STEP 1	Place all ingredients in a suitable size mixing bowl. Using a wire whip, combine all of the ingredients evenly. NOTE: BE SURE THE BROWN SUGAR IS FULLY INCORPORATED AND NO CLUMPS TO FULLY REMOVE ALL CLUMPS, POUR MIXTURE INTO A FOOD PROCESSOR WITH AN "S" BLADE AND PULSATE UNTIL ENTIRE MIXTURE IS SMOOTH.			
STEP 2	Store in a plastic container with a tight fitting lid at room temperature. Label, date, initial, and rotate.			
	EQUIPMENT			
	MIXING BOWL	MEASURING CUPS	MEASURING SPOONS	PLASTIC CONTAINER WITH LID
	WIRE WHIP	FOOD PROCESSOR		
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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	LAWRYS SEASONING SALT		ID#:	SEAS - 19																																
SHELF LIFE:			DATE ISSUED:	3/6/2012																																
			PORTIONS:	Cup																																
			YIELD:	5 - cup / 1.2 - l 10 - cup / 2.37 - l 20 - cup / 4.7 - l																																
			INGREDIENTS	MEASURE																																
			PORTIONS PER BATCH	5 - cup / 1.18 - l 10 - cup / 2.37 - l 20 - cup / 4.73 - l																																
<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 45%;">SPICE SALT IODIZE TABLE</td> <td style="width: 15%;">2 lb + 4 oz / 1.02 Kilog</td> <td style="width: 15%;">4 lb + 8 oz / 2.04 Kilog</td> <td style="width: 25%;">9 lb / 4.08 Kilog</td> </tr> <tr> <td>SPICE PAPRIKA</td> <td>1 3/4 oz / 50 g</td> <td>3 1/2 oz / 99 g</td> <td>7 oz / 198 g</td> </tr> <tr> <td>SPICE ONION POWDER</td> <td>3 TBL + 1/2 tsp / 21 g</td> <td>1 1/2 oz / 43 g</td> <td>3 oz / 85 g</td> </tr> <tr> <td>SPICE GARLIC POWDER</td> <td>2 TBL + 3/4 tsp / 21 g</td> <td>1 1/2 oz / 43 g</td> <td>3 oz / 85 g</td> </tr> <tr> <td>SUGAR GRANULATED</td> <td>1 1/3 TBL + 1/2 tsp / 21 g</td> <td>1 1/2 oz / 43 g</td> <td>3 oz / 85 g</td> </tr> <tr> <td></td> <td>g</td> <td></td> <td></td> </tr> <tr> <td>SPICE TUMERIC GROUND</td> <td>1 TBL</td> <td>2 TBL</td> <td>1/4 cup</td> </tr> <tr> <td>SPICE SALT CELERY</td> <td>2 tsp</td> <td>4 tsp</td> <td>8 tsp</td> </tr> </table>					SPICE SALT IODIZE TABLE	2 lb + 4 oz / 1.02 Kilog	4 lb + 8 oz / 2.04 Kilog	9 lb / 4.08 Kilog	SPICE PAPRIKA	1 3/4 oz / 50 g	3 1/2 oz / 99 g	7 oz / 198 g	SPICE ONION POWDER	3 TBL + 1/2 tsp / 21 g	1 1/2 oz / 43 g	3 oz / 85 g	SPICE GARLIC POWDER	2 TBL + 3/4 tsp / 21 g	1 1/2 oz / 43 g	3 oz / 85 g	SUGAR GRANULATED	1 1/3 TBL + 1/2 tsp / 21 g	1 1/2 oz / 43 g	3 oz / 85 g		g			SPICE TUMERIC GROUND	1 TBL	2 TBL	1/4 cup	SPICE SALT CELERY	2 tsp	4 tsp	8 tsp
SPICE SALT IODIZE TABLE	2 lb + 4 oz / 1.02 Kilog	4 lb + 8 oz / 2.04 Kilog	9 lb / 4.08 Kilog																																	
SPICE PAPRIKA	1 3/4 oz / 50 g	3 1/2 oz / 99 g	7 oz / 198 g																																	
SPICE ONION POWDER	3 TBL + 1/2 tsp / 21 g	1 1/2 oz / 43 g	3 oz / 85 g																																	
SPICE GARLIC POWDER	2 TBL + 3/4 tsp / 21 g	1 1/2 oz / 43 g	3 oz / 85 g																																	
SUGAR GRANULATED	1 1/3 TBL + 1/2 tsp / 21 g	1 1/2 oz / 43 g	3 oz / 85 g																																	
	g																																			
SPICE TUMERIC GROUND	1 TBL	2 TBL	1/4 cup																																	
SPICE SALT CELERY	2 tsp	4 tsp	8 tsp																																	
PREPARATION																																				
STEP 1	Combine all ingredients in processor and pulse for 30 seconds. Place seasoning into an air tight container with lid.																																			
EQUIPMENT																																				
	FOOD PROCESSOR	CONTAINER WITH LID	SCALE																																	
INSURE THAT ALL THE WORK AREA, EQUIPMENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!																																				

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	CAJUN BACON SEASONING	ID#:	SEAS - 20
SHELF LIFE:		DATE ISSUED:	3/6/2012
		PORTIONS:	Cup
	YIELD:	2 - cup / 473 - ml	4 - cup / 946 - ml
	8 - cup / 1.9 - l		
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	2 - cup / 473 - ml	4 - cup / 946 - ml
		8 - cup / 1.89 - l	

SEAS - 07

SPICE SEASONING CAJUN	1 cup	2 cup	1 qt / 946 ml
SUGAR GRANULATED	1 cup	2 cup	1 qt / 946 ml

PREPERATION

STEP 1 Combine all ingredients in stainless mixing bowl and mix well with wire whip. Place seasoning into an air tight container with lid.

EQUIPMENT

STAINLESS STEEL MIXING BOWL CONTAINER WITH LID MEASURING CUPS WIRE WHIP

INSURE THAT ALL THE WORK AREA, EQUIPMENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	OLD BAY SEASONING (SCRATCH)	ID#:	SEAS - 21
SHELF LIFE:		DATE ISSUED:	3/6/2012
		PORTIONS:	Tablespoon
	YIELD:	14 - TBL / 207 - ml	28 - TBL / 414 - ml
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	14 - TBL / 207 - ml	28 - TBL / 414 - ml

SPICE SALT CELERY	1/4 cup	1/2 cup
SPICE MUSTARD DRY	2 TBL	1/4 cup
SPICE PEPPER BLACK GROUND	1 TBL	2 TBL
SPICE PEPPER BLACK GROUND	1 tsp	2 tsp
SPICE PEPPER WHITE GROUND	1 TBL	2 TBL
SPICE PEPPER WHITE GROUND	1 tsp	2 tsp
SPICE CLOVES GROUND	1 TBL	2 TBL
SPICE CLOVES GROUND	1 tsp	2 tsp
SPICE PAPRIKA	1 TBL	2 TBL
SPICE PAPRIKA	1 tsp	2 tsp
SPICE CELERY SEED	1 TBL	2 TBL
SPICE CELERY SEED	1 tsp	2 tsp
SPICE GINGER GROUND	1 tsp	2 tsp
SPICE ALLSPICE	1 tsp	2 tsp
SPICE CARDAMOM PODS	1 tsp	2 tsp
SPICE PEPPER CAYENNE	1 tsp	2 tsp

PREPERATION

STEP 1 Place all ingredients in a clean, sanitary stainless steel mixing bowl and mix with wire whip until all ingredients are fully incorporated. If there are any lumps, push the spice miixture through a clean strainer to ensure the mixture is smooth. Using a spatula, place into an air tight container and cover with lid. Label, date, initial and day dot. Rotate and store at room temperature.

EQUIPMENT

STAINLESS STEEL MIXING BOWL	WIRE WHIP	MEASURING CUPS	MEASURING SPOONS
STRAINER	CONTAINER WITH LID		

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	CORN TORTILLA CHIPS			ID#:	SOP - 01
SHELF LIFE:	2 DAYS			DATE ISSUED:	3/6/2012
				PORTIONS:	chip
	YIELD:	100 - chip	400 - chip	800 - chip	
	INGREDIENTS	MEASURE			
	PORTIONS PER BATCH	100 - chip	400 - chip	800 - chip	
<div style="display: flex; justify-content: space-between;"> TORTILLA CORN WHITE 25 tortillas 100 tortillas 200 tortillas </div>					
PREPARATION					
STEP 1	Using a serrated knife, cut whole tortillas in half horizontally. Cut in half again vertically. Place 1/4 cut tortillas in to lexan, separating them as they are placed into the lexan. NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING CHIPS. NOTE: IF PRE-CUT TORTILLAS ARE AVAILABLE, SKIP STEP #1				
STEP 2	Preheat fryer to 360°F(182°C). Place approximately 100 chips in fryer without baskets. With a skimmer constantly stir to prevent sticking and to help cook evenly. When the fry oil STOPS BUBBLING, remove chips with skimmer and spread evenly on a full sheet tray lined with paper towels. Leave the chips on the sheet tray for at least one minute to allow the excess grease to drain off.				
STEP 4	Transfer to a suitable size storage container with lid. Cover, label, date, initial and day dot. Hold at room temperature. NOTE: DO NOT STORE CHIPS IN TOO BIG OF A CONTAINER SO NOT TO CRUSH CHIPS. DISCARD ANY SMALL BITS AND PIECES.				
EQUIPMENT					
SERRATED KNIFE		CUTTING BOARD	SHEET TRAYS	PAPER TOWELS	
LEXAN WITH LID		SAFETY GLOVE	MEASURING SPOONS		
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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	LEAF LETTUCE	ID#:	SOP - 02
SHELF LIFE:	1 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	leaf
	YIELD:	1 - Head	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	16 - leaf	

LETTUCE LEAF GREEN	1 head		
SPICE SALT IODIZE TABLE	1 cup		

PREPARATION

STEP 1 Clean and sanitize entire sink and surrounding area. Fill sink half way with ice. Add enough cold water to fill a sink 3/4 of the way full. Make sure that water temperature is 40°/5°C at all times and that the ice is completely melted. Add salt. Stir the water vigorously to insure that the salt is evenly distributed.

STEP 2 Remove any damaged leaves. Place whole heads of lettuce into sink. Gently stire to wash. Remove and drain well.

NOTE: BE SURE TO USE A SAFETY GLOVE WHEN CUTTING LETTUCE

NOTE: USE A CLEAN AND SANITIZED GREEN CUTTING BOARD TO CUT LETTUCE

GREEN LEAF - Use a clean and sanitized green cutting board. Cut the core off approx. 1 1/2 inches from the base. Cut the next 2-3 inches from the core end, into 1 inch squares and reserve for the MIXED GREENS (SOP - 09). The remaining leaves that measure a minimum of (3 inches TALL x 4 inches WIDE) should be spun dry, placed standing up (cut side down) into a suitable holding container and held under 40°F/5°C refrigeration. The remaining leaves that do not meet the minimum dimensions should be cut into 1 inch squares and reserve for the MIXED GREENS (SOP - 09).

STEP 3 Place in proper container. Cover with lid, label, date, initial, and day dot. Store under 40°F/5°C refrigeration.

EQUIPMENT

FRENCH KNIFE	GREEN CUTTING BOARD	LEXAN WITH LID	SAFETY GLOVE
MEASURING CUPS			

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	ROMAINE LETTUCE LEAVES	ID#:	SOP - 02.1
SHELF LIFE:	1 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	leaf
	YIELD:	1 - head	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	10 - leaf	

LETTUCE ROMAINE	1 head		
SPIKE SALT IODIZE TABLE	1 cup		

PREPARATION

STEP 1 Clean and sanitize entire sink and surrounding area. Fill sink half way with ice. Add enough cold water to fill a sink 3/4 of the way full. Make sure that water temperature is 40°/5°C at all times and that the ice is completely melted. Add salt. Stir the water vigorously to insure that the salt is evenly distributed.

NOTE: BE SURE TO USE A SAFETY GLOVE WHEN CUTTING LETTUCE

NOTE: USE A CLEAN AND SANITIZED GREEN CUTTING BOARD TO CUT LETTUCE

ROMAINE - Use a clean and sanitized green cutting board. Cut the core off approximately 3 inches from the base. Cut the next 2 inches from the core and, into 1 inch squares and reserve for the MIXED GREENS (SOP - 09). The remaining leaves that measure a minimum of (2 inches wide x 6 inches LONG) should be spun dry, placed standing up (cut side down). The remaining leaves that do not meet the minimum dimensions should be cut into 1 inch squares and reserve for the MIXED GREENS (SOP - 09).

STEP 2 Remove any damaged leaves. Place whole heads of lettuce into sink. Gently stir to wash. Remove and drain well.

STEP 3 Place in proper container. Cover with lid, label, date, initial, and day dot. Store under 40°F / 5°C refrigeration.

EQUIPMENT

FRENCH KNIFE	GREEN CUTTING BOARD	LEXAN WITH LID	SAFETY GLOVE
MEASURING CUPS			

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	ICEBERG LETTUCE LEAF	ID#:	SOP - 02.2
SHELF LIFE:	1 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	leaf
	YIELD:	1 - head	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	10 - leaf	

LETTUCE ICEBERG	1 head(0)		
SPICE SALT IODIZE TABLE	1 cup		

PREPARATION

STEP 1 Clean and sanitize entire sink and surrounding area. Fill sink half way with ice. Add enough cold water to fill a sink 3/4 of the way full. Make sure that water temperature is 40Â°/5Â°C at all times and that the ice is completely melted. Add salt. Stir the water vigorously to insure that the salt is evenly distributed.

STEP 2 Remove any damaged leaves. Place whole heads of lettuce into sink. Gently stir to wash. Remove and drain well.

NOTE: BE SURE TO USE A SAFETY GLOVE WHEN CUTTING LETTUCE

NOTE: USE A CLEAN AND SANITIZED GREEN CUTTING BOARD TO CUT LETTUCE

ICEBERG - Use a clean and sanitized green cutting board. Slam the core end of the head down on the cutting board to loosen it. The core can then be twisted out. Remove any brown edges that remain. Gently seperate the leaves and place standing up (cut side down) in a suitable size container. Hold under 40Â°F / 5Â°C. The small inner leaves should be cut into shreds for SHREDDED LETTUCE (SOP - 03)

STEP 3 Place in proper container. Cover with lid, label, date, initial, and day dot. Store under 40Â°F / 5Â°C refrigeration.

EQUIPMENT

FRENCH KNIFE	GREEN CUTTING BOARD	LEXAN WITH LID	SAFETY GLOVE
MEASURING CUPS			

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	SHREDDED LETTUCE		ID#:	SOP - 03
SHELF LIFE:	1 DAYS		DATE ISSUED:	3/6/2012
			PORTIONS:	cup
	YIELD:	1 - head		
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	16 - cup / 3.79 - l		
	ICE	2 gal / 7.57 l		
	WATER	1 gal / 3.79 l		
	SPICE SALT KOSHER	1 cup		
	LETTUCE ICEBERG	1 head(0)		
PREPARATION				
STEP 1	Clean and sanitize entire sink and surrounding area.			
STEP 2	Fill sink with 2 gal of ice. Add enough cold tap water to fill the sink halfway. Make sure that water temperature is 40°F(5°C) at all times and that the ice has completely melted. Add salt. Stir the water vigorously to insure the salt is evenly distributed.			
STEP 3	Remove any damaged, brown or bruised leaves. Remove the core by hitting it on the green cutting board core side down, this will loosen the core so you can take it out. Cut the lettuce in half and place in suitable size lexan until ready to shred.			
	NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING LETTUCE			
STEP 4	Use the 'S' blade attachment of the Hobart mixer or the slicer. Set to 1/4" thick. Shred the lettuce into a suitable size container. Transfer the shredded lettuce to the ice bath. Stir gently to wash. Remove from the water by lifting the shredded lettuce out. Drain and spin dry.			
STEP 5	Place in a suitable size container. Cover with lid, label, date, initial and day dot. Store under 40°F / 5°C refrigeration.			
EQUIPMENT				
	GREEN CUTTING BOARD	FRENCH KNIFE	HOBART MIXER	LEXAN WITH LID
	SALAD SPINNER	SAFETY GLOVE	MEASURING CUPS	
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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	CUT ROMAINE LETTUCE (CAESAR)	ID#:	SOP - 03.2
SHELF LIFE:	1 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	5cup
YIELD:		300 - cup / 71 - l	900 - cup / 212.91 - l
600 - cup / 141.9 - l			
INGREDIENTS		MEASURE	
PORTIONS PER BATCH		60 - 5cup	180 - 5cup
		120 - 5cup	

ICE	4 gal / 15.14 l	12 gal / 45.42 l	8 gal / 30.28 l
WATER	2 gal / 7.57 l	6 gal / 22.71 l	4 gal / 15.14 l
SPICE SALT KOSHER	2 cup	1 1/2 qt / 1.42 l	1 qt / 946 ml
LETTUCE ROMAINE	30 head	90 head	60 head

PREPARATION

- STEP 1 Clean and sanitize entire sink and surrounding area. Fill the sink half way with ice. Add enough cold tap water to fill the sink 3/4 of the way full. Make sure that the water temperature is at or below 40°F/5°C at all times and that the ice is completely melted. Add salt. Stir the water vigorously to ensure that the salt is evenly distributed.
- STEP 2 Use a clean and sanitized green cutting board. Cut the core off the romaine approximately 3 inches from the base. Cut the head of romaine in half from top to bottom. Separate the halves. Place one of the heads cut side down and make three 1 inch cuts from top to bottom. Keeping half together and turn a 1/4 turn. Cut the lettuce across into 1 inch pieces. Place the Romaine pieces into the water. Repeat with the other half.
- STEP 3 Repeat the above steps for each head of Romaine lettuce.
- NOTE: THE AMOUNT OF ROMAINE LEAVES (LEAF LETTUCE SOP - 02) NEEDED FOR THE DAY CAN BE CUT AT THIS TIME. USABLE LEAVES SHOULD MEASURE A MINIMUM OF (2 inches WIDE x 6 inches LONG) THE SMALL INNER LEAVES CAN BE CUT INTO 1 inch SQUARES AND ADDED TO THE MIXED GREENS.**
- NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING LETTUCE**
- STEP 4 Lift romaine out of the water and spin dry using a salad spinner. Transfer to a suitable size container. Cover with lid, label, date, initial, and day dot. Store under 40°F/5°C refrigeration.

EQUIPMENT

FRENCH KNIFE	GREEN CUTTING BOARD	LEXAN WITH LID	SALAD SPINNER
SAFETY GLOVE	MEASURING CUPS		

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	FRESH FISH HANDLING	ID#:	SOP - 04
SHELF LIFE:	2 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	Each
	YIELD:	1 - Each	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	1 - Each	

PREPARATION

- STEP 1 Be sure all fish is well-iced. Fish should be placed in a perforated hotel pan with another deeper solid pan beneath it to catch the melting ice water. Use sealed ice bags on top of the fish, with a layer of plastic wrap in between to separate them.
- STEP 2 When portioning fresh fish, ensure work station is clean, proper, and sanitized. Place fish on a brown cutting board.

NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING FISH

- STEP 3 Carefully portion the fish into appropriately sized portions. Place into stripper bags, day dot, and place directly into the hotel pan.
- STEP 4 Cover portions with sealed ice bags separated from the fish using plastic wrap.

NOTE: 1.) If stacking portions, always stack flesh on flesh not skin on top of flesh.

NOTE: 2.) Change out melted water and ice as needed.

NOTE: 3.) Fish needs to be covered with ice constantly.

NOTE: 4.) All fish fillet pin bones need to be removed before portioning.

NOTE: DO NOT FREEZE FISH AND THAW OUT FOR LATER USE.

EQUIPMENT

SOLID HOTEL PAN	PREFORATED PAN	BROWN CUTTING BOARD	FILLET KNIFE
ZIP LOCK/STRIPPER BAGS	SAFETY GLOVE		

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	FROZEN FISH HANDLING	ID#:	SOP - 04.1
SHELF LIFE:	2 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	as needed
	YIELD:	1 - as needed	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	1 - as needed	

PRE-PORTIONED FISH

1 as needed

PREPARATION

STEP 1 Place frozen fish portions on a sheet tray leaving them in their original packaging. Be sure the rack is located in the coldest part of the cooler. Defrost the fish portions over a minimum time period of 12 hours under 40°F/5°C

STEP 2 Take the needed defrosted fish portions and place into a line insert pan and transfer to the line. Hold the fish portions under 40°F/5°C for service, Place any remaining fish portion in an iced perforated half pan and then place into another half and cover with lid. Place in walk-in cooler and store under 40°F/5°C refrigeration. At the time of service, remove the packaging from the fish and place on the broiler to complete the order.

NOTE: VALIDATE AND RECORD THE TEMPERATURES OF ALL REFRIGERATORS ON A DAILY BASIS.

NOTE: DO NOT RE-FREEZE FISH PORTIONS.

EQUIPMENT

SHEET PANS

LINE INSERT PAN

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	TOMATO (SLICED)	ID#:	SOP - 05
SHELF LIFE:	1 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	slice
	YIELD:	1 - Each	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	5 - slice	
<p>TOMATO VINE RIPE 4X5 1 Tomato </p> <p style="text-align: center;">PREPARATION</p> <p>STEP 1 Place in cold water to wash. Remove and drain. Using a coring tool, remove the core from the tomatoes. Make sure the entire core is removed.</p> <p>STEP 2 Place the tomato on a clean, sanitized tomato slicer and slide the handle forward.</p> <p style="text-align: center;">MAY BE SLICED ON THE HOBART SLICER SET AT 1/4" THICK.</p> <p style="background-color: #cccccc;">NOTE: BE SURE TO USE SAFETY GLOVE WHEN SLICING TOMATOES.</p> <p>STEP 3 Take the top and bottom slices off and reserve in pan for pico de gallo, au jus, or guacamole.</p> <p>STEP 4 Place the sliced tomatoes in a 2" deep 1/3 pan, being sure to stack them upright on end. Cover with lid. Label, date, initial, day dot, and store under 40°F / 5°C refrigeration.</p> <p style="text-align: center;">EQUIPMENT</p> <p style="text-align: center;">TOMATO SLICER CORING TOOL 1/3 PAN WITH LID SAFETY GLOVE</p> <p>INSURE THAT ALL THE WORK AREA, EQUIPMENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!</p>			

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	MUSHROOM (FRESH SLICED)	ID#:	SOP - 06
SHELF LIFE:	1 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	Pound
	YIELD:	1 - lb / 454 - g	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	1 - lb / 454 - g	

MUSHROOM WHITE

1 lb / 454 g

PREPARATION

STEP 1 Place mushrooms in a colander and wash thoroughly by running under cold water and tossing lightly by hand, continuously moving the mushrooms to make sure all the dirt is washed off. Drain thoroughly. Using a French knife, slice into 1/4" pieces.

NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING MUSHROOMS

NOTE: FOR LARGER BATCHES OF MUSHROOMS A TOMATO SLICER MAY BE USED

STEP 2 Place tomato slicer on a clean cutting board. Place mushroom cap side down on the slicer. Pull handle down to slice the mushrooms.

NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING MUSHROOMS USING THE TOMATO SLICER.

STEP 3 Place sliced mushrooms into container and reserve for sauteed mushrooms.

EQUIPMENT

TOMATO SLICER

COLANDER

CUTTING BOARD

CONTAINER WITH LID

FRENCH KNIFE

SAFETY GLOVE

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	SHREDDED CABBAGE FOR SLAW	ID#:	SOP - 08
SHELF LIFE:	1 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	Cup
	YIELD:	1 - head	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	16 - cup / 3.79 - l	
	CABBAGE GREEN/WHITE	1 head(0)	
PREPARATION			
STEP 1	Clean and sanitize entire sink and surrounding area.		
STEP 2	Fill sink with 2 gal of ice. Add enough cold tap water to fill the sink halfway. Be sure that water temperature is 40°F(5°C) at all times and that the ice is completely melted.		
STEP 3	Ensure no damaged or brown leaves exist. Peel off outer layers of cabbage and discard. Place cabbage on green cutting board and cut into qtrs. Remove the core from each qter. Using the slicer, shred cabbage into 1/8" slices shredding evenly.		
	NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING CABBAGE		
STEP 4	Transfer the shredded cabbage into the water and stir to insure that all the pieces are washed. Remove by lifting the cabbage out of the water. Place in a salad spinner and spin dry. Transfer to a suitable size storage container. Cover with lid, label, date, initial, and day dot. Store under 40°F / 5°C refrigeration.		
	NOTE: This product may be outsourced providing it is the exact spec as above. If using pre-made product, preceding steps are not required. Place in proper container. Cover with lid, label, date, initial, and day dot product. Store under 40°F / 5°C refrigeration.		
EQUIPMENT			
	GREEN CUTTING BOARD	KNIFE	SALAD SPINNER
	CONTAINER WITH LID	SAFETY GLOVE	SLICER
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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	MIXED GREENS (CUTTING)	ID#:	SOP - 09
SHELF LIFE:	1 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	x 4 cup
	YIELD:	6 - gal / 22.7 - l	12 - gal / 45.42 - l
		24 - gal / 90.8 - l	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	24 - x 4 cup	48 - x 4 cup
		96 - x 4 cup	

LETTUCE ROMAINE	6 head	12 head	24 head
LETTUCE ICEBERG	6 head(0)	12 head(0)	24 head(0)
SPICE SALT IODIZE TABLE	1 cup	2 cup	1 qt / 946 ml

PREPARATION

Clean and sanitize entire sink and surrounding area. Fill sink half way with ice. Add enough cold tap water to fill the sink 3/4 way full. Make sure that the water temperature is at or below 40°F/5°C at all times and that the ice is completely melted. Add salt. Stir the water vigorously to ensure that the salt is evenly distributed.

STEP 2 Use a clean and sanitized cutting board. Cut the core off the romaine approximately 2 inches from the base. Trim off any brown leaves from top if necessary. Cut the head of romaine in half from top to bottom. Lay cut half down and cut lettuce leaves lengthwise into 1 inch strips. Rotate the lettuce strips a qter turn and cut into 1 inch squares and place into ice water.

NOTE: THE AMOUNT OF ROMAINE LEAVES (LEAF LETTUCE SOP - 02) NEEDED FOR THE DAY CAN BE CUT AT THIS TIME. USABLE LEAVES SHOULD MEASURE A MINIMUM OF (2 inches WIDE x 6 inches LONG) THE SMALL INNER LEAVES CAN BE CUT INTO 1 inch SQUARE AND ADDED TO THE MIXED GREENS.

NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING LETTUCE

STEP 3 Remove any damaged, brown or bruised leaves from the Iceberg lettuce. Remove the core by hitting on the cutting board core side down, this will loosen the core so you can take it out. Cut the lettuce in half. Lay the lettuce cut side down on the cutting board. Cut the lettuce from top to bottom in 1 inch strips. Rotate the head a 1/4 turn, and cut across the lettuce in 1 inch squares. Place the cut lettuce pieces into the ice water.

NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING LETTUCE

STEP 4 Drain lettuce mix thoroughly by lifting it out of the cold water. Transfer to a salad spinner and spin dry. Place into line insert pan for service. Cover with lid, label, date, initial, and day dot. Rotate and store under 40°F/5°C refrigeration.

NOTE: DURING CALIFORNIA RAINY SEASON WHEN SAND, MUD, AND INSECTS ARE PREVALENT TO THE PRODUCT, WAS AND DRAIN TWICE.

EQUIPMENT

GREEN CUTTING BOARD	FRENCH KNIFE	SALAD SPINNER	LEXAN WITH LID
SAFETY GLOVE	GALLON MEASURE	LINE INSERT PAN	

INSURE THAT ALL THE WORK AREA, EQUIPMENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	CHOP SALAD MIX	ID#:	SOP - 09.1
SHELF LIFE:	1 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	Cup
	YIELD:	2.5 - gal / 9.5 - l	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	40 - cup / 9.46 - l	
	LETTUCE ICEBERG cleaned, chopped, dried, 1/2" pieces	1 gal / 3.79 l	
	LETTUCE ROMAINE cleaned, chopped dried, 1/2" pieces	1 gal / 3.79 l	
	LETTUCE SPRING MIX cleaned, chopped dried, 1/2" pieces	1/2 cup	
	PREPARATION		
STEP 1	Place the Iceberg, Romaine and spring Mix into a large lexan. Using a large kitchen spoon or gloved hands, toss until the lettuces are fully incorporated. Place into line insert pans and cover with a lid. Label, date, initial and day dot. Store under 40°F/5°C refrigeration.		
	EQUIPMENT		
	LEXAN	KITCHEN SPOON	MEASURING CUPS
	LINE INSERT PAN WITH LID		KITCHEN GLOVES
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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	ROMANO PARSLEY	ID#:	SOP - 10.1
SHELF LIFE:	2 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	2 TBL
	YIELD:	3 - cup / 710 - ml	6 - cup / 1.42 - l
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	24 - 2 TBL	48 - 2 TBL

SOP - 19

CHEESE ROMANO GRATED	2 cup	1 qt / 946 ml	2 qt / 1.89 l
CHOPPED PARSLEY	1 cup	2 cup	1 qt / 946 ml

PREPARATION

- STEP 1 Place grated Romano cheese in a large bowl. Make sure cheese is loosened and there are no lumps.
- STEP 2 Add chopped parsley (make sure parsley is dry) and mix well by hand. Do not squeeze, otherwise cheese will turn green.
- STEP 3 Place in line insert pan with lid. Cover, label, date, initial, and day dot. Store under 40°F/5°C refrigeration.

EQUIPMENT

STAINLESS STEEL MIXING BOWL LATEX GLOVES LINE INSERT PAN MEASURING CUPS

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	CHOPPED GREEN ONIONS	ID#:	SOP - 13
SHELF LIFE:	1 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	Tablespoon
	YIELD:	1 - cup / 237 - ml	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	16 - TBL / 237 - ml	

ONION GREEN

1 Bunch

PREPARATION

- STEP 1 Remove amount needed from cooler.
- STEP 2 Rinse fresh green onions under faucet, remove dead membrane from outer stalk. Dry off excess water with a clean towel.
- STEP 3 Place on green cutting board and trim off 1/4" from root and 1/4" from top. Cut remaining onion into 1/4" slices.
- STEP 4 **NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING GREEN ONIONS**
Store in a suitable size container. Cover with lid, label, date, initial, and day dot. Place under 40Â°F / 5Â°C refrigeration.

EQUIPMENT

CLEAN TOWEL

KNIFE

GREEN CUTTING BOARD

CONTAINER WITH LID

SAFETY GLOVE

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	TOMATO WEDGES	ID#:	SOP - 14
SHELF LIFE:	1 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	wedge
	YIELD:	1 - Each	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	6 - wedge	

TOMATO VINE RIPE 4X5

1 Each

PREPARATION

STEP 1 Place in cold water to wash. Remove and drain. Using a coring tool, remove the core from the tomatoes. Make sure the entire core is removed.

STEP 2 Slide tomatoes, core side down, through a clean, sanitized 6 cut wedge master. If not available, cut tomato in half, top to bottom. Place tomato face down and cut into three equal wedges. Repeat for other half.

NOTE: BE SURE TO USE SAFETY GLOVE WHEN SLICING TOMATOES.

STEP 3 Place in container, cover, label, date, initial, and day dot. Store under 40°F(5°C) refrigeration.

EQUIPMENT

FRENCH KNIFE

CONTAINER WITH LID

GREEN CUTTING BOARD

CORING TOOL

SAFETY GLOVE

WEDGE MASTER

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	DICED TOMATO	ID#:	SOP - 14.1
SHELF LIFE:	1 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	x 1/3 cup
	YIELD:	2 - cup / 473 - ml	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	6.01 - x 1/3 cup	
<div style="display: flex; justify-content: space-between;"> TOMATO ROMA 6 Each </div>			
PREPARATION			
STEP 1	Place in cold water to wash, remove and drain. Using a coring tool, remove the core from the tomatoes. Make sure the entire core is removed. Place on tomato slicer and carefully slice tomato. Save tomato ends for pico de gallo.		
NOTE: BE SURE TO USE SAFETY GLOVE WHEN SLICING TOMATOES			
STEP 2	Place the tomato on a clean, sanitized tomato dicer with 3/8" dicing grid and slide the handle down. Make sure there is a catch pan underneath the dicer to catch the tomatoes.		
NOTE: IF YOU DO NOT HAVE A TOMATO DICER, FOLLOW STEP 3			
STEP 3	Place cleaned and cored tomatoes on a clean and sanitized cutting board. Slice tomatoes using a sharp french knife into 1/4" slices. Stack the sliced tomatoes in a stack of 3 and dice the tomatoes into 3/8" pieces.		
NOTE: BE SURE TO USE SAFETY GLOVE WHEN SLICING TOMATOES. TOMATOES MAY BE SLICED ON SLICER SET AT 1/4" THICK			
STEP 4	Place in a plastic line insert pan. Cover with lid, label, date, initial and day dot. Store under 40Â°F(5Â°C) refrigeration		
EQUIPMENT			
	DRAIN PAN	DICER WITH 3/8" BLADE	FRENCH KNIFE
	GREEN CUTTING BOARD	CORING TOOL	LINE INSERT PAN WITH LID
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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	DICED GREEN PEPPERS	ID#:	SOP - 14.2
SHELF LIFE:	1 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	Ounce
	YIELD:	6 - oz / 170 - g	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	6 - oz / 170 - g	

PEPPER BELL GREEN

1 Each

PREPARATION

STEP 1 Place in cold water to wash, remove and drain. Using a chef knife, cut in half and remove stem and all seeds.

NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING PEPPERS

STEP 2 Place the cleaned, ripe, fresh pepper on a clean, sanitized dicer with 1/4" dicing grid and slide the handle down. Make sure there is a catch pan underneath the dicer to catch the pepper.

NOTE: IF YOU DO NOT HAVE A DICER, FOLLOW STEP 3

STEP 3 Place cleaned and halved pepper on a clean and sanitized cutting board. Slice peppers using a sharp French knife into 1/4" slices. Rotate 90° and then dice the pepper into 1/4" dice.

STEP 4 Place in suitable size container, cover with lid, label, date, initial and day dot. Store under 40°F / 5°C refrigeration

EQUIPMENT

FRENCH KNIFE

TOMATO DICER

CONTAINER WITH LID

GREEN CUTTING BOARD

SAFETY GLOVE

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	DICED PEPPERS (SMALL DICE)	ID#:	SOP - 14.3
SHELF LIFE:		DATE ISSUED:	3/6/2012
		PORTIONS:	Cup
	YIELD:	1 - cup / 237 - ml	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	1 - cup / 237 - ml	
<div style="display: flex; justify-content: space-between;"> PEPPER BELL RED 1 Each </div>			
PREPARATION			
STEP 1	Place in cold water to wash, remove and drain. Using a chef knife, cut in half and remove stem and all seeds.		
NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING PEPPERS			
STEP 2	Place cleaned and halved pepper on a clean and sanitized cutting board. Slice the peppers using a Chef knife into 1/8" slices. Rotate slices 90° and dice the pepper into 1/8" dice.		
STEP 3	Place into a line insert pan. Cover with lid, label, date, initial and day dot. Store under 40°F/5°C refrigeration		
EQUIPMENT			
	FRENCH KNIFE	KITCHEN GLOVES	TOMATO DICER
			CONTAINER WITH LID
INSURE THAT ALL THE WORK AREA, EQUIPMENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!			

HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	DICED RED PEPPERS	ID#:	SOP - 14.5
SHELF LIFE:	1 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	Ounce
	YIELD:	6 - oz / 170 - g	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	6 - oz / 170 - g	

PEPPER BELL RED 1 Each

PREPARATION

STEP 1 Place in cold water to wash, remove and drain. Using a chef knife, cut in half and remove stem and all seeds.

NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING PEPPERS

STEP 2 Place the cleaned, ripe, fresh pepper on a clean, sanitized dicer with 1/4" dicing grid and slide the handle down. Make sure there is a catch pan underneath the dicer to catch the pepper.

NOTE: IF YOU DO NOT HAVE A DICER, FOLLOW STEP 3

STEP 3 Place cleaned and halved pepper on a clean and sanitized cutting board. Slice peppers using a sharp French knife into 1/4" slices. Rotate 90° and then dice the pepper into 1/4" dice.

STEP 3 Place in suitable size container, cover with lid, label, date, initial and day dot. Store under 40°F(5°C) refrigeration

EQUIPMENT

FRENCH KNIFE TOMATO DICER CONTAINER WITH LID GREEN CUTTING BOARD
SAFETY GLOVE

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	SHREDDED CARROTS	ID#:	SOP - 18
SHELF LIFE:	1 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	Cup
	YIELD:	1 - cup / 237 - ml	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	1 - cup / 237 - ml	

CARROT

2 Carrot

PREPARATION

STEP 1

Assemble Hobart or Robot Coupe with 1/8" grating blade.

NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING CARROTS

STEP 2

Place carrots in 40°F / 5°C water and rinse twice to remove excess dirt from vegetables. Put carrots in colander and shake out water.

STEP 3

Peel and cut off stems and ends of fresh carrots. Place carrots into hopper and push through into suitable size container.

STEP 4

Place in proper container. Cover with lid, label, date, initial, and day dot. Store under 40°F / 5°C refrigeration

EQUIPMENT

HOBART MIXER

CONTAINER WITH LID

CHEF KNIFE

SAFETY GLOVE

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	CHOPPED PARSLEY	ID#:	SOP - 19
SHELF LIFE:	1 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	Cup
		YIELD:	1 - cup / 237 - ml
		INGREDIENTS	MEASURE
		PORTIONS PER BATCH	1 - cup / 237 - ml

HERB PARSLEY FRESH

2 Bunch(0)

PREPARATION

STEP 1 Rinse parsley to remove dirt.

STEP 2 Remove stems, roll into bunch and while holding, chop until fine on cutting board.

NOTE: BE SURE TO SUE SAFETY GLOVE WHEN CUTTING PARSLEY

STEP 3 Place the chopped parsley in the center of an unused, clean, sanitary bar towel. Carefully roll the towel over the parsley until it is completely wrapped. Run cold water over the towel and parsley while squeezing the towel by twisting the ends in opposite directions. Remove from the running water and squeeze dry. Repeat one more time.

STEP 4 Place in container lined with paper towel. Cover with lid, label, date, initial, and day dot. Rotate and store under 40°F(5°C) refrigeration.

EQUIPMENT

KNIFE

GREEN CUTTING BOARD

CLEAN TOWEL

CONTAINER WITH LID

SAFETY GLOVE

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	PASTA CAVATAPPI	ID#:	SOP - 20.4																
SHELF LIFE:	2 DAYS	DATE ISSUED:	3/6/2012																
		PORTIONS:	Pound																
	YIELD:	11.3 - lb / 5.1 - Kilog																	
	INGREDIENTS	MEASURE																	
	PORTIONS PER BATCH	11.25 - lb / 5.1 - Kilog																	
	<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 40%;">PASTA CAVATAPPI</td> <td style="width: 20%;">5 lb / 2.27 Kilog</td> <td style="width: 20%;"></td> <td style="width: 20%;"></td> </tr> <tr> <td>WATER</td> <td>2 gal / 7.57 l</td> <td></td> <td></td> </tr> <tr> <td>SPICE SALT KOSHER</td> <td>1/2 cup</td> <td></td> <td></td> </tr> <tr> <td>OIL OLIVE PURE</td> <td>1 cup</td> <td></td> <td></td> </tr> </table>			PASTA CAVATAPPI	5 lb / 2.27 Kilog			WATER	2 gal / 7.57 l			SPICE SALT KOSHER	1/2 cup			OIL OLIVE PURE	1 cup		
PASTA CAVATAPPI	5 lb / 2.27 Kilog																		
WATER	2 gal / 7.57 l																		
SPICE SALT KOSHER	1/2 cup																		
OIL OLIVE PURE	1 cup																		
	PREPARATION																		
STEP 1	Place water in a suitable size stock pot. Add salt and bring to a full boil. Carefully add pasta and stir to avoid sticking. Allow it to return to a full boil and cook for 6 to 8 minutes or until 'al dente'. Be careful not to overcook. ('al dente' means 'to the tooth', meaning that when you bite down on the pasta you should feel some resistance).																		
STEP 2	When finished, quickly pour into a colander to strain. Now place into a suitable ice bath to shock (stop the cooking process). Once chilled, remove pasta from ice bath and drain thoroughly. Toss the pasta with the olive oil.																		
	NOTE: COLANDER AND ICE BATH SHOULD BE SET BEFORE ADDING THE PASTA TO THE WATER																		
STEP 3	Transfer to a suitable size container. Cover, label, date, initial, and day dot. Store under 40Â°F(5Â°C) refrigeration																		
	PASTA PORTION SIZES: Penne - 8 oz/227 g (Half portion = 4 oz/113 g), Cavatappi - 8 oz/227 g (Half portion = 4 oz/113 g), Spaghetti #8 - 4 oz/113 g																		
	EQUIPMENT																		
	COLANDER	STOCK POT	KITCHEN SPOON																
	CONTAINER WITH LID	STRIPPER BAGS	ICE BATH																
			MEASURING CUPS																
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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	MIXED SHREDDED CHEESE	ID#:	SOP - 21.1
SHELF LIFE:	2 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	Cup
	YIELD:	41.5 - lb / 18.8 - Kilog	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	189.71 - cup / 44.88 - l	

CHEESE CHEDDAR BLOCK	21 lb / 9.53 Kilog		
CHEESE MONTEREY JACK BLOCK	21 lb / 9.53 Kilog		
CORN STARCH	1 lb / 454 g		

PREPARATION

- STEP 1 Cut the blocks of cheese into pieces that will fit into the piece of equipment that you are using.
NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING CHEESE BLOCKS
NOTE: KEEP THE CHEESE AS COLD AS POSSIBLE AT ALL TIMES. DO NOT FREEZE.
- STEP 2 Shred the cheese using a 3/16in / 5mm shredding plate into a suitable container.
NOTE: IT IS BEST TO ALTERNATE THE TWO TYPES OF CHEESE AS YOU GO.
NOTE: IF LARGE AMOUNTS ARE BEING PREPPED IT IS BEST TO LABEL, DATE AND REFRIGERATE AS YOU GO. PUT 15lbs / 6.8 KG AT A TIME INTO "C" LEXANS WITH LIDS
NOTE: IF YOU ARE UNABLE TO DO THIS AND YOU ARE EXPERIENCING "CLUMPING" YOU MAY SPRINKLE CORNSTARCH OVER THE SHREDDED CHEESE WHILE FOLLOWING THE PROCEDURE MENTIONED IN ABOVE STEP. PUT THE CORNSTARCH INTO A SHAKER WITH LARGE HOLES.
NOTE: USE 1lbs / 454g CORN STARCH PER 42lbs/19kg CHEESE
- STEP 3 Once you have finished shredding cheese, portion cheese into portion bags and place into line insert pans. Cover, label, date, initial, day dot and store under 40Â°F / 5Â°C refrigeration. You can also place loose cheese into line insert pans. Cover, label, date, initial, day dot and store under 40Â°F / 5Â°C refrigeration

EQUIPMENT

HOBART WITH 3/16IN SHREDDER PLATE	ROBOT COUPE WITH 3/16IN SHREDDER PLATE	"C" LEXAN CONTAINER WITH LID	LARGE CHEF KNIFE
CUTTING BOARD	SAFETY GLOVE		

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	SHREDDED MONTEREY JACK	ID#:	SOP - 21.3
SHELF LIFE:	1 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	1/2 cup
	YIELD:	2.9 - lb / 1.3 - Kilog	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	26.51 - 1/2 cup	
<p>CHEESE MONTEREY JACK BLOCK 3 lb / 1.36 Kilog </p>			
PREPARATION			
STEP 1	Cut the block of cheese into pieces that will fit into the piece of equipment that you are using.		
	NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING CHEESE BLOCKS		
	NOTE: KEEP THE CHEESE AS COLD AS POSSIBLE AT ALL TIMES. DO NOT FREEZE.		
STEP 2	Shred the cheese using a Hobart Mixer or a Robot Coup fitted with a 3/16in/5mm cheese shredding plate.		
STEP 3	Place the shredded cheese into a plastic container with a tight fitting lid. Store under 40Â°F/5Â°C refrigeration.		
EQUIPMENT			
	HOBART WITH 3/16IN SHREDDER PLATE	ROBOT COUPE WITH 3/16IN SHREDDER PLATE	PLASTIC CONTAINER WITH LID
	CUTTING BOARD	SAFETY GLOVE	LARGE CHEF KNIFE
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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	RED ONIONS (SLICED)	ID#:	SOP - 22
SHELF LIFE:	1 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	4 ring
	YIELD:	120 - ring	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	30 - 4 ring	

ONION RED

2 lb + 4 oz / 1.02 Kilog

PREPARATION

STEP 1 Cut the ends off of the fresh, jumbo, onions and peel off the outer dry or damaged layers.

NOTE: BE SURE TO USE SAFETY GLOVE WHEN USING SLICER

STEP 2 Place the whole peeled red onion on a slicer. Set blade at 1/4" setting. Slice red onion.

NOTE: BE SURE TO USE A STEEL MESH SAFETY GLOVE WHEN USING SLICER

STEP 3 Store the 2 1/2" or greater rings in a suitable size container. Cover with lid, label, date, initial, and day dot. Store under 40°F(5°C) refrigeration.

STEP 4 Reserve rings and pieces smaller than 2 1/2" diameter for other prep products. Store under 40°F/5°C refrigeration.

EQUIPMENT

HOBART SLICER

CONTAINER WITH LID

SAFETY GLOVE

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	RED ONION (SMALL DICE)	ID#:	SOP - 22.1
SHELF LIFE:	1 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	Ounce
	YIELD:	4.3 - lb / 1.9 - Kilog	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	68 - oz / 1.93 - Kilog	
<div style="display: flex; justify-content: space-between;"> ONION RED 5 lb / 2.27 Kilog </div> <p style="text-align: center;">PREPARATION</p> <div style="display: flex;"> <div style="width: 15%;"> <p>STEP 1</p> <p>STEP 2</p> <p>STEP 3</p> </div> <div style="width: 85%;"> <p>Peel the onions and remove ends.</p> <p>Cut in half, vertically. Cut 1/8" apart then 3 slices horizontally. Then cut down at 1/8" spacing.</p> <p>NOTE: BE SURE TO USE SAFETY GLOVES WHEN CUTTING ONIONS</p> <p>Place in suitable size container. Cover with lid, label, date, initial and day dot. Store under 40Â°F(5Â°C) refrigeration.</p> <p style="text-align: center;">EQUIPMENT</p> <div style="display: flex; justify-content: space-around;"> CUTTING BOARD KNIFE CONTAINER WITH LID SAFETY GLOVE </div> </div> </div> <p>INSURE THAT ALL THE WORK AREA, EQUIPMENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!</p>			

HARD ROCK CAFE STANDARD RECIPE			
DO NOT VARY FROM THESE STANDARDS			
ITEM:	YELLOW ONION (SMALL DICE)	ID#:	SOP - 22.15
SHELF LIFE:	1 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	Pound
	YIELD:	5 - lb / 2.3 - Kilog	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	5 - lb / 2.27 - Kilog	
	ONION YELLOW	5 lb / 2.27 Kilog	
<p align="center">PREPARATION</p> <p>NOTE: BE SURE TO USE SAFETY GLOVES WHEN CUTTING ONIONS</p> <p>STEP 1 Peel the onions and remove ends.</p> <p>STEP 2 Cut in half vertically. Cut 1/8" apart then 3 slices horizontally. Then cut down at 1/8" spacing.</p> <p>STEP 3 Place in suitable size container. Cover with lid, label, date, initial and day dot. Store under 40Â°F / 5Â°C refrigeration.</p>			
<p align="center">EQUIPMENT</p> <p>CUTTING BOARD KNIFE CONTAINER WITH LID SAFETY GLOVE</p>			
<p>INSURE THAT ALL THE WORK AREA, EQUIPMENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!</p>			

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	RED ONION (3/8" DICE)	ID#:	SOP - 22.2
SHELF LIFE:	1 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	Ounce
	YIELD:	4.3 - lb / 1.9 - Kilog	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	68 - oz / 1.93 - Kilog	
<div style="display: flex; justify-content: space-between;"> <div style="width: 45%;"> <p>ONION RED</p> <p>5 lb / 2.27 Kilog</p> </div> <div style="width: 45%; border-left: 1px solid black; padding-left: 10px;"> <p style="text-align: center;">PREPARATION</p> <p>STEP 1 Peel the onions and remove ends.</p> <p>STEP 2 Cut in half, vertically. Cut 3/8" apart then 3 slices horizontally. Then cut down at 3/8" spacing.</p> <p>NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING ONIONS</p> <p>CUTTING BOARD KNIFE DICER WITH 3/8" BLADE</p> </div> </div> <p>INSURE THAT ALL THE WORK AREA, EQUIPMENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!</p>			

HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	YELLOW ONION (3/8" DICE)	ID#:	SOP - 22.25
SHELF LIFE:	1 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	Pound
	YIELD:	5 - lb / 2.3 - Kilog	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	5 - lb / 2.27 - Kilog	
	ONION YELLOW 5 lb / 2.27 Kilog		
	PREPARATION		
	NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING ONIONS		
STEP 1	Peel the onions and remove ends.		
	NOTE: IF YOU HAVE A 3/8in ONION DICER GOTO STEP 4		
	NOTE: IF YOU DO NOT HAVE A TOMATO DICER, GO TO STEP 2		
STEP 2	Cut in half vertically. Cut 3/8" apart then 3 slices horizontally. Then cut down 3/8" spacing.		
STEP 3	Place in suitable size container. Cover, label, date, initial and day dot. Store under 40Â°F / 5Â°C refrigeration.		
STEP 4	Cut the onion in half vertically and place the onion on a clean, sanitized dicer with 3/8" dicing grid and slide the handle down. Make sure there is a catch pan underneath the dicer to catch the onions.		
	EQUIPMENT		
	CUTTING BOARD	KNIFE	DICER WITH 3/8" BLADE
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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	YELLOW ONION SLICED	ID#:	SOP - 22.3
SHELF LIFE:	1 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	Pound
	YIELD:	3.8 - lb / 1.7 - Kilog	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	3.75 - lb / 1.7 - Kilog	
	ONION YELLOW 3 lb + 12 oz / 1.7 Kilog		
	PREPARATION		
	NOTE: BE SURE TO USE SAFETY GLOVE WHEN USING SLICER		
STEP 1	Peel the onions and cut off the ends.		
STEP 2	Place whole yellow onion on slicer. Set blade at 1/2" setting. Slice yellow onion.		
STEP 3	Reserve rings and pieces smaller than 2" inner diameter for other prep products.		
STEP 4	Store the 2" or greater rings in a suitable size container. Cover with lid, label, date, initial, and day dot. Store under 40Â°F / 5Â°C refrigeration.		
	EQUIPMENT		
	HOBART SLICER	CONTAINER WITH LID	SAFETY GLOVE
INSURE THAT ALL THE WORK AREA, EQUIPMENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!			

HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	RED ONION MINCED	ID#:	SOP - 22.4
SHELF LIFE:	2 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	Pound
	YIELD:	5 - lb / 2.3 - Kilog	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	5 - lb / 2.27 - Kilog	
<div style="display: flex; justify-content: space-between;"> ONION RED 5 lb / 2.27 Kilog </div>			
PREPERATION			
STEP 1	Place onion on cut end. Using French knife, cut onion in half. Place onion cut side down. Cut onion 1/16 inch apart lengthwise and then make 3 cuts horizontally across the onion.		
STEP 2	Cut down on the top of the onion at 1/16 inch spacing.		
NOTE: BE SURE TO USE CUTTING GLOVE WHEN CUTTING ONIONS			
STEP 3	Place in suitable size container. Cover, label, date, initial and day dot. Store under 40Â°F/5Â°C refrigeration		
EQUIPMENT			
	CUTTING BOARD	KNIFE	SAFETY GLOVE
			CONTAINER WITH LID
INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!			

HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	BAGGING, CHILLING, REHEATING	ID#:	SOP - 23
SHELF LIFE:		DATE ISSUED:	3/6/2012
		PORTIONS:	Quart
	YIELD:	5 - qt / 4.7 - l	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	5 - qt / 4.73 - l	

HOT SAUCES AND PRODUCTS	1 1/4 gal / 4.73 l		
ICE	2 gal / 7.57 l		
WATER	1 gal / 3.79 l		

PREPERATION

- STEP 1 Cook product according to recipe. Make sure that the product has reached a minimum temperature of 165°F/74°C or as per the recipe.
- NOTE: THE PROCEDURES BELOW IS FOR UNITS WITH BAG SEALERS**
- STEP 2 Bagging: Using the "O" ring stand up pouch stand (80311), place boilable storage pouch -30769 in the stand and roll mouth of bag over "O". Ladle or pour qt of product into each bag. Remove the pouch form the stand and remove below ring. Transfer to sealing station.
- STEP 3 Sealing the bags: Insert mouth of bag between the jaws of the sealer. Be sure the sealing area is clean and free of contaminants. Activate impulse sealer using either foot pedal or activation switch. Fill out food label and place on top on sealed portion of bag. Seal bag again as above
- STEP 4 Chilling: In a large poly combo container, mix a ratio of 2 parts ice and 1 part cold water. This mixture will result in a water temperature of 35°F/2°C or lower. Leave 1/3 of container for product volume. Place pouches in ice water. Be sure all product is below the water line. Check temperature of water to make sure it is 40°F/5°C. Stir the water every 10-15 minutes. After 60 minutes, remove last pouch that was placed in the ice bath and take temperature. If temperature is 40°F/5°C or lower, remove the bags and follow storage procedure.
- STEP 5 Storage: Store chilled bags in walk-in cooler at 40°F/5°C. Be sure there is adequate airflow by allowing space between stacks of pouches on racks or carts. For HAACP purposes, keep daily log of temperature or as required by local health regulations.
- STEP 6 Reheating: Place the bags in a pot or kettle of 190°F/88°C water for 10 to 20 minutes; until the temperature of the product reaches 165°F/74°C. Bags may also be reheated in a steamer heated to 165°F/74°C.
- STEP 7 Service: Cut a corner of the bag and carefully pour into a serving container lined with a scorch bag.
- STEP 8 Checking the Temperature of Bagged Product: Place the bag on a clean, sanitary, flat work surface. Without breaking the bag, place the thermometer in the center of the bag. Fold the bag in half so that the thermometer is surrounded by bagged product.
- NOTE: IF YOU HAVE MULTIPLE BAGS OF PRODUCT, PLACE THERMOMETER IN BETWEEN BAGS**
- NOTE: THE PROCEDURE BELOW IS FOR UNITS THAT DO NOT HAVE A BAG SEALER**
- Chilling: In a clean, sanitized sink, mix a ratio of 2 parts ice and 1 part cold water. This mixture will result in a water temperature of 35°F/2°C or lower. Make sure water level is below the height of the container. Place container in ice water. Check temperature of water to make sure it is 40°F/5°C. Stir the water every 10-15 minutes. After 60 minutes, take temperature of the product in containers in the ice bath. If the temperature is 40°F/5°C, remove the containers and follow storage procedure. Storage: Transfer chilled product into line insert pans in walk-in cooler at 40°F/5°C. Be sure there is adequate airflow by allowing space between stacks of containers on racks or carts. For HAACP purposes, keep daily log of temperature or as required by local health regulations. Reheating: Pour the sauce into a suitable stock pot over medium heat until the temperature of the product reaches 165°F/74°C. Return heated sauce to line insert pan for service. Containers may also be reheated in a steamer. Labeling: Be sure to label, date, initial, day dot, and rotate all products immediately.

EQUIPMENT

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	FRENCH FRIES (COOKING)	ID#:	SOP - 25
SHELF LIFE:		DATE ISSUED:	3/6/2012
		PORTIONS:	5 oz
	YIELD:	32 - oz / 907 - g	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	6.4 - 5 oz	

SEAS - 19

POTATO FRENCH FRIES FROZEN 3 lb / 1.36 Kilog
SPICE SEASON SALT LAWRY'S 1 TBL

BASKET SIZE: Width: 6 1/2" Length: 13 1/4" Depth: 6"
PREPARATION

- STEP 1 Place frozen fries in basket. Fill basket 3/4 full or approximately 3 lb. DO NOT OVERFILL BASKET, to ensure even cooking and prevent clumping.
- STEP 2 Place fries in a 350°F(177°C) fryer. Be sure oil is not burnt. Leave in fryer for 5 to 5 1/2 minutes, Cooking time may increase with number of baskets in the fryer and the volume of fries being cooked. Fries should be crisp and light golden brown in color.
- STEP 3 Remove fry basket from fryer. Shake to drain. Place fries in a stainless steel mixing bowl. Immediately add 1TBL of Lawry's Seasoning Salt to mixing bowl. Toss fries in salt until they are evenly coated.

SERVE IMMEDIATELY!
EQUIPMENT

MIXING BOWL MEASURING SPOONS DREDGE CAN

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	HARD BOILED EGGS (COOKING)	ID#:	SOP - 26
SHELF LIFE:	FRESH DAILY	DATE ISSUED:	3/6/2012
		PORTIONS:	Each
	YIELD:	12 - Each	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	12 - Each	

EGGS	12 Each		
SPIKE SALT IODIZE TABLE	1/2 cup		
WATER	1 gal / 3.79 l		

PREPARATION

STEP 1 Fill a suitable size sauce pan with cold salted water. Place eggs in the cold water. Place over high heat and bring water to a full boil. Boil for 12-13 minutes. While the eggs are cooking set up an ice bath. Once the eggs are finished cooking, carefully place the in the ice bath to shock (stop the cooking process). Leave the in the ice bath for about 15 minutes.

NOTE: ADD 1TBL OF SALT PER 2 CUPS OF OF WATER TO ENSURE THE MEMBRANE IN EGG IS SET AND ARE EGGS EASY TO PEEL.

STEP 2 Once cooled, remove the eggs from the ice bath and peel off the egg shell. TO PEEL - gently tap the egg on a hard surface to create small cracks in the shell. Then peel off the shell. Rinse the peeled eggs under cold running water to remove any shell pieces that have stuck on the egg.

STEP 3 Place the cooked, peeled eggs in a suitable size storage container. Reserve for dicing of hard boiled eggs.

EQUIPMENT

SAUCE PAN	SLOTTED SPOON	CONTAINER WITH LID
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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	HARD BOILED EGGS (DICING)	ID#:	SOP - 26.1
SHELF LIFE:	2 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	Cup
	YIELD:	1 - gal / 3.8 - l	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	16 - cup / 3.79 - l	

EGG HARDBOILED

6 lb / 2.72 Kilog

PREPARATION

STEP 1 Using a fryer basket with 1/4" grids and a full hotel pan, push eggs through the grids of the fryer basket with gloved hands. Use finger to completely dice eggs. Use a kitchen spoon to place the diced eggs into a line insert pan. Cover with lid, label, date, initial, and day dot. Rotate and store under 40Â°C / 5Â°C refrigeration.

NOTE: IF FRYER BASKETS GRIDS ARE NOT 1/4" USE THE METHOD BELOW.

STEP 1 Using a French knife, carefully slice the egg into 1/4" slices. Then cut across the slices to create 1/4" julienne strips. Then cut the strips into a 1/4" rough chop. Transfer to a suitable size storage container. Cover with lid, label, date, initial, and day dot. Rotate and store under 40Â°C / 5Â°C refrigeration.

NOTE: BE SURE TO USE SAFETY GLOVE WHEN SLICING EGGS

EQUIPMENT

HOTEL PAN

LINE INSERT PAN WITH LID

KITCHEN GLOVES

FRYER BASKET WITH 1/4" GRID

FRENCH KNIFE

CUTTING BOARD

CONTAINER WITH LID

SAFETY GLOVE

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	SPINACH LEAVES	ID#:	SOP - 28
SHELF LIFE:	2 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	2 oz
	YIELD:	4 - lb / 1.8 - Kilog	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	32 - 2 oz	

WATER	2 gal / 7.57 l		
SPINACH FRESH	4 lb / 1.81 Kilog		
SPICE SALT KOSHER	1 cup		

PREPARATION

- STEP 1 Clean and sanitize entire sink and surrounding area.
- STEP 2 Fill sink with 2 gal of ice and add enough cold tap water to fill the sink halfway. Make sure that the water temperature is 40°F / 5°C at all times and that the ice is completely melted.
- STEP 3 Clean (fresh, baby leaf) spinach then transfer to ice baths. Stir gently to wash. Remove from water and allow to drain and dry. Place in suitable size storage container. Cover with lid, label, date, initial, and day dot. Rotate and store under 40°F / 5°C refrigeration.

NOTE: PORTION 2oz / 57g OF SPINACH INTO STRIPPER BAGS AND PLACE IN A LINE INSERT PAN.

EQUIPMENT

MEASURING CUPS	STRIPPER BAGS	CONTAINER WITH LID
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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	AVOCADO (DICED)	ID#:	SOP - 30
SHELF LIFE:	0 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	1/4 cup
	YIELD:	0.8 - cup / 177 - ml	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	3 - 1/4 cup	

AVOCADO HASS
LEMON

1 Each
Dash (To Taste)

PREPARATION

STEP 1 Using a sharp knife, cut around the avocado seed from top to bottom. Twist the avocado in half. Cut the half that does not have the seed in half again. Peel the skin off one qter. Only remove the seed from the other half when you need to slice or dice more.

NOTE: BE SURE TO USE A SAFETY GLOVE WHEN CUTTING AVOCADOS

STEP 2 Take one qter of an avocado and cut into two slices. Then cross cut the slices four times to yield 10 1/2 in diced pieces.

STEP 3 Place avocados in plastic line insert pan during service.

NOTE: AVOCADOS ARE TO BE CUT TO ORDER FOR IMMEDIATE USE. IF CUT AVOCADOS ARE TO BE HELD FOR LONGER THAN 10 MINUTES THEN LEAVE THE PIT IN AND SQUEEZE A SMALL AMOUNT OF FRESH LEMON JUICE ON THEM. NEVER STORE PEELED AND CUT AVOCADOS IN LEMON WATER.

EQUIPMENT

CUTTING BOARD

KNIFE

LARGE SPOON

SAFETY GLOVE

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	AVOCADO (SLICED)	ID#:	SOP - 30.1
SHELF LIFE:	9 SHIFTS	DATE ISSUED:	3/6/2012
		PORTIONS:	3 slices
	YIELD:	12 - slices	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	4 - 3 slices	
	AVOCADO HASS	1 Each	
	LEMON	1 as needed	
	PREPARATION		
STEP 1	Using a sharp knife, cut around the avocado seed from top to bottom. Twist the avocado in half. Cut the half that does not have the seed in half again. Peel the skin off on qter. Only remove the seed from the other half when you need to slice or dice more.		
	NOTE: BE SURE TO USE A SAFETY GLOVE WHEN CUTTING AVOCADOS		
STEP 2	Take the qter of avocado that you peeled the skin off of and cut evenly into three slices.		
STEP 3	Place avocados in a plastic line insert pan during service.		
	NOTE: AVOCADOS ARE TO BE CUT TO ORDER FOR IMMEDIATE USE. IF CUT AVOCADOS ARE TO BE HELD FOR LONGER THAN 15 MINUTES THEN LEAVE THE PIT IN AND SQUEEZE A SMALL AMOUNT OF FRESH LEMON JUICE ON THEM. NEVER STORE PEELED AND CUT AVOCADOS IN LEMON WATER		
	EQUIPMENT		
	CUTTING BOARD	KNIFE	LARGE SPOON
	LINE INSERT PAN		SAFETY GLOVE
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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	CILANTRO (CHOPPED)	ID#:	SOP - 31
SHELF LIFE:	1 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	Fluid Oz
	YIELD:	0.8 - cup / 177 - ml	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	6 - oz / 177 - ml	

HERB CILANTRO

1 Bunch

PREPARATION

STEP 1

Rinse fresh cilantro to remove dirt.

STEP 2

Dry the cilantro thoroughly using paper towels.

STEP 3

Remove stems, roll into bunch and while holding, chop until fine on cutting board.

NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING CILANTRO

STEP 4

Reserve cilantro for pico de gallo, salsa or gaucamole production recipes.

EQUIPMENT

PAPER TOWELS

KNIFE

GREEN CUTTING BOARD

CONTAINER WITH LID

SAFETY GLOVE

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	POTATO SKINS (PREP AND COOK)	ID#:	SOP - 32
SHELF LIFE:	3 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	Each
	YIELD:	160 - Each	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	160 - Each	

POTATO SKINS

160 Each

Step 1



PREPARATION

- STEP 1 Line sheet pan with parchment paper. Lay frozen skins on sheet pan shingled, skin side up, and leaning against each other.
- STEP 2 Bake in 350°F(350°C) oven for 15 minutes. Remove from oven, place uncovered on speed rack and let cool at room temperature for 1/2 hour.
- STEP 3 While skins are still on pan, refrigerate uncovered at 40°F(5°C) for 2 hours. Remove from refrigeration then portion 6 per bag. Label, date, initial and day dot. Return portioned skins to refrigeration and hold until service.

EQUIPMENT

STRIPPER BAGS

SHEET PANS

PARCHMENT PAPER

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	ORANGE SEGMENTS	ID#:	SOP - 40.1
SHELF LIFE:	2 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	portion
	YIELD:	12 - segments	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	6 - portion	

ORANGES

1 Each

PREPERATION

STEP1 Wash orange off under cold water

STEP 2 Cut ends off orange with a paring or small knife.

NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING ORANGES

STEP 3 Place one of the cut sides down on the cutting board. Using a paring knife, carefully cut the peel from the orange.

NOTE: BE SURE NOT TO CUT TOO DEEP INTO THE ORANGE AND TO REMOVE ALL OF THE WHITE PART.

STEP 4 Using the paring knife, cut each segment out between the "Membranes", leaving the membranes behind.

STEP 5 Place segments into a line insert pan. Squeeze the juice from the membranes over teh segments and discard. Cover with lid, label, date and initial. Store under 40Â°F/5Â°C refrigeration.

EQUIPMENT

PARING KNIFE

CUTTING BOARD

LINE INSERT PAN

SAFETY GLOVE

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2012 CORE MENU

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	ORANGE WEDGES (6 CUT)	ID#:	SOP - 40.2
SHELF LIFE:	2 DAYS	DATE ISSUED:	2/4/2011
		PORTIONS:	Each
	YIELD:	1 - Each	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	1 - Each	

ORANGES

1 Each

PREPERATION

STEP 1 Wash oranges off under cold running water

STEP 2 Cut the orange in half lengthwise.

NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING ORANGES

STEP 3 Cut each orange half into 3 equal size wedges.

NOTE: REMOVE ANY VISIBLE SEEDS FROM ORANGES.

STEP 4 Place in line insert pans or suitable container, cover with lid, label, date and initial. Store under 40Â°F/5Â°C refrigeration.

NOTE: THIS RECIPE IS TO BE USED BY UNITS THAT DO NOT HAVE A SUNKIST WEDGE CUTTER. BE SURE YOU HAVE THE 6 CUT BLADE IN PLACE BEFORE YOU START CUTTING ORANGES. BE SURE TO USE SAFETY GLOVE WHEN CUTTING ORANGES.

EQUIPMENT

FRENCH KNIFE

CUTTING BOARD

LINE INSERT PAN

SAFETY GLOVE

INSURE THAT ALL THE WORK AREA, EQUIPMENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!

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2/4/2011 4:11:32 PM

2011 WINTER CORE MENU

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	ORANGE WEDGES (8 CUT)	ID#:	SOP - 40.3
SHELF LIFE:	2 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	wedges
	YIELD:	1 - Each	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	8 - wedges	

ORANGES

1 Each

PREPARATION

STEP 1 Wash oranges off under cold running water

STEP 2 Cut the orange in half lengthwise.

NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING ORANGES

STEP 3 Cut each orange half in equal size wedges.

NOTE: REMOVE ANY VISIBLE SEEDS FROM ORANGES.

STEP 4 Place in line insert pans or suitable container, cover with lid, label, date and initial. Store under 40°F/5°C refrigeration.

NOTE: THIS RECIPE IS TO BE USED BY UNITS THAT DO NOT HAVE A SUNKIST WEDGE CUTTER. BE SURE YOU HAVE THE 8 CUT BLADE IN PLACE BEFORE YOU START CUTTING ORANGES. BE SURE TO USE SAFETY GLOVE WHEN CUTTING ORANGES.

EQUIPMENT:

FRENCH KNIFE

CUTTING BOARD

LINE INSERT PAN WITH LID

SAFETY GLOVE

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2012 CORE MENU

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	PINEAPPLE (CUTTING OF)	ID#:	SOP - 41
SHELF LIFE:	2 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	piece
	YIELD:	32 - piece	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	32 - piece	

PINEAPPLE GOLDENRIPE

1 Each

Step 1



Step 2



PREPARATION

- STEP 1 Wash pineapple off with cold water.
STEP 2 Cut top and bottom off.

NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING PINEAPPLES

- STEP 3 Cut Pineapple in half and then half again to make a qter.
STEP 4 Take qter and cut into 1/2 inch pieces, you should get 8 pieces to a qter.
STEP 5 Place in plastic storage container. Cover with lid, label, date and rotate. Store under 40°F(5°C) refrigeration.

EQUIPMENT

CUTTING BOARD

FRENCH KNIFE

CONTAINER WITH LID

SAFETY GLOVE

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	PINEAPPLE BAR (CUTTING OF)	ID#:	SOP - 41.1
SHELF LIFE:	2 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	pieces
	YIELD:	36 - pieces	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	36 - pieces	

PINEAPPLE GOLDENRIPE

1 Each

Step 1



Step 2



Step 3



Step 4



Step 5



Step 6



Step 7



Step 8



PREPARATION

- STEP 1 Wash off pineapple under cold running water.
 STEP 2 Cut 1/2 inch off the bottom and top of the fruit. Cut pineapple in half from top to bottom,
 STEP 3 Cut each half into qters
 STEP 5 Lay the qter flat on one of its cut surfaces and remove 1/2 inch of the core.
 STEP 6 Cut a slit in the center of the wedges 1/4 way from the core toward the outer skin
 STEP 7 Cut into 1/2in / 12.5 mm wide wedges
 STEP 9 Place in suitable container. Cover with lid, label, date and initial. Store under 40°F / 5°C refrigeration.

EQUIPMENT

CUTTING BOARD

FRENCH KNIFE

CONTAINER WITH LID

SAFETY GLOVE

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	PINEAPPLE (DICED)	ID#:	SOP - 41.2
SHELF LIFE:	2 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	3 oz
	YIELD:	2 - lb / 907 - g	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	10.67 - 3 oz	

PINEAPPLE GOLDENRIPE

1 Each

PREPARATION

STEP 1 Wash pineapple off with cold water.

STEP 2 Cut top and bottom off.

NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING PINEAPPLES

STEP 3 Using a serrated knife remove the skin of the pineapple making sure that none of the sharp, brown prickly bits remain on the fruit.

STEP 4 Cut the pineapple into qters, lengthwise, then cut the core off of each qter.

STEP 5 Take the qter and lay it flat on your cutting board. Cut the qter in half, HORIZONTALLY. Dice the two halves into 1/2in/13mm chunks.

STEP 4 Place in plastic storage container with a tight fitting lid. Label, date and rotate. Store under 40°F(5°C) refrigeration.

EQUIPMENT

CUTTING BOARD

SERRATED KNIFE

CONTAINER WITH LID

SAFETY GLOVE

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	LIME WHEELS	ID#:	SOP - 42
SHELF LIFE:	2 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	slice
	YIELD:	6 - slice	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	6 - slice	
	LIME	1 Each	
PREPARATION			
STEP 1	Wash lime off under cold water		
STEP 2	NOTE: BE SURE TO USE SAFETY GLOVE WHEN SLICING LIMES		
STEP 4	Cut lime into 3/8" slices or use a 3/8inch lime slicer tool.		
	Place in proper container. Cover with lid, label, initial, date, and day dot. Store under 40Â°F 5Â°C refrigeration.		
EQUIPMENT			
	SLICER	FRENCH KNIFE	CUTTING BOARD
	SAFETY GLOVE		CONTAINER WITH LID
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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	LIME WHEELS CUT BY HAND	ID#:	SOP - 42.1
SHELF LIFE:	2 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	slices
	YIELD:	4 - slices	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	4 - slices	

LIME

1 Each

Step 1



Step 2



Step 3



PREPARATION

STEP 1

Wash lime off under cold water

NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING LIMES

STEP 2

Cut a slit in the lime halfway to the center for placing on rim of glass

STEP 3

Remove end of lime with sharp knife

STEP 4

Cut into 3/8" slices (approximately 4 slices per lime depending on size) and discard leftover ends

STEP 5

Place in proper container. Cover with lid, label, initial, date, and day dot. Store under 40°F / 5°C refrigeration.

EQUIPMENT

FRENCH KNIFE

CUTTING BOARD

CONTAINER WITH LID

SAFETY GLOVE

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	ORANGE WEDGES (6 CUT)	ID#:	SOP - 42.2
SHELF LIFE:	2 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	slices
	YIELD:	10 - slices	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	10 - slices	

ORANGES

1 Each

Step 1



Step 2



Step 3



Step 4



Step 5



PREPARATION

STEP 1

Wash orange off under cold water

STEP 2

Cut orange in half through center core

NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING ORANGES

STEP 3

Cut a shallow slit across middle of orange in the center for placing on rim of glass

STEP 4

Remove end of orange with a sharp knife

STEP 5

Cut into 3/8" slices (approximately 5 slices depending on size of orange) and discard leftover ends

STEP 6

Place in suitable container. Cover with lid, label, date and initial. Store under 40°F(5°C) refrigeration.

EQUIPMENT

FRENCH KNIFE

CUTTING BOARD

CONTAINER WITH LID

SAFETY GLOVE

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	LIME WEDGES (6 CUT)	ID#:	SOP - 42.3
SHELF LIFE:	1 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	wedges
	YIELD:	6 - wedges	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	6 - wedges	

LIME

1 Each

Step 1



Step 2



Step 3



PREPARATION

STEP 1 Wash limes or lemons off under cold running water.

STEP 2 Using a chef knife, cut the lime or lemon in half lengthwise.

NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING LIMES

STEP 3 Cut each half into 3 equal size wedges.

STEP 4 Place into line insert pans for service. Cover with lid, label, date and initial. Store under 40°F/5°C refrigeration.

NOTE: THIS RECIPE IS TO BE USED BY UNITS THAT DO NOT HAVE A SUNKIST WEDGE CUTTER. BE SURE YOU HAVE THE 6 CUT BLADE IN PLACE BEFORE YOU START CUTTING LIMES OR LEMONS. BE SURE TO USE SAFETY GLOVE WHEN CUTTING LIMES OR LEMONS.

EQUIPMENT

FRENCH KNIFE

CUTTING BOARD

CONTAINER WITH LID

SAFETY GLOVE

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	LEMON WEDGES (6 CUT)	ID#:	SOP - 42.4
SHELF LIFE:	1 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	wedges
		YIELD:	6 - wedges
		INGREDIENTS	MEASURE
		PORTIONS PER BATCH	6 - wedges

LEMON

1 Each

Step 1



Step 2



Step 3



PREPARATION

STEP 1 Wash limes or lemons off under cold running water.

STEP 2 Using a chef knife, cut the lime or lemon in half lengthwise.

NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING LIMES

STEP 3 Cut each half into 3 equal size wedges.

STEP 4 Place into line insert pans for service. Cover with lid, label, date and initial. Store under 40°F/5°C refrigeration.

NOTE: THIS RECIPE IS TO BE USED BY UNITS THAT DO NOT HAVE A SUNKIST WEDGE CUTTER. BE SURE YOU HAVE THE 6 CUT BLADE IN PLACE BEFORE YOU START CUTTING LIMES OR LEMONS. BE SURE TO USE SAFETY GLOVE WHEN CUTTING LIMES OR LEMONS.

EQUIPMENT

FRENCH KNIFE

CUTTING BOARD

CONTAINER WITH LID

SAFETY GLOVE

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	MINT (FRESH FOR SPRIGS)	ID#:	SOP - 43
SHELF LIFE:	2 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	Ounce
	YIELD:	4 - oz / 113 - g	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	4 - oz / 113 - g	
<div style="display: flex; justify-content: space-between;"> <div> <p>HERB MINT LEAVES</p> <p>4 oz / 113 g</p> </div> <div style="border-left: 1px solid black; width: 100px; height: 100px; margin-left: 10px;"></div> </div> <p style="text-align: center; margin-top: 10px;">PREPARATION</p> <p>STEP 1 Rinse mint gently to remove dirt</p> <p>STEP 2 Pat dry mint gently to remove excess water</p> <p>STEP 3 Place mint in container lined with paper towel, cover, label, date, initial and day dot. Rotate and store under 40°F(5°C) refrigeration</p> <p style="text-align: center;">GARNISH Pick leaves as required from stem making sure that there are small mint sprig sets consisting of at least 2 leaves per sprig; set aside for the garnish of the mojito.</p> <p style="text-align: center;">EQUIPMENT</p> <div style="display: flex; justify-content: space-between;"> <p>CLEAN TOWEL</p> <p>CONTAINER WITH LID</p> </div> <p style="margin-top: 10px;">INSURE THAT ALL THE WORK AREA, EQUIPMENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!</p>			

HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	ROLLING OF SPRING ROLLS	ID#:	SOP - 44
SHELF LIFE:	5 DAYS	DATE ISSUED:	5/2/2012
		PORTIONS:	Each
	YIELD:	100 - Each	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	100 - Each	

FILL - 05.2
MISC - 06

WRAPPER SPING ROLL	100 Each
SPRING ROLL FILLING	1 1/2 qt / 1.48 l
EGG WASH II	2 cup

PREPARATION

- STEP 1 Place spring roll wrapper (8"x8" or 20cmx20cm) on a clean dry surface or cutting board with the bottom corner pointing towards you.
- STEP 2 Using a pastry brush put a small amount of egg wash on the other three corners.
- STEP 3 Take 1 TBL of the spring roll filling and place just below the center of the wrapper nearest the bottom corner. Spread the filling out lengthwise to make a small cylinder shape.
- STEP 4 Fold the bottom corner of the spring roll over the spring roll filling. Use your fingers to start rolling the wrapper, applying a little pressure as you roll the wrapper toward the top corner.
- NOTE: DO NOT ROLL TOO TIGHT.**
- STEP 5 When you are half way through rolling your wrapper, fold in the two corners toward the center of the spring roll. Continue rolling the spring roll until you have reached the top corner, and the spring roll is a sealed cylinder shape. (approximately 4-1/2" or 11.43cm)
- STEP 6 Place finished spring rolls in a lined hotel pan. Stack in a single layer. Place a sheet of parchment paper over spring rolls. Label, date, and cover with plastic wrap and place into the freezer until time of service.

NOTE: DO NOT STACK OVER TWO LEVELS HIGH.

EQUIPMENT

CUTTING BOARD	PARCHMENT PAPER	PLASTIC WRAP	PASTRY BRUSH
2" HOTEL PAN			

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HARD ROCK CAFE SANDWICH RECIPE			
DO NOT VARY FROM THESE STANDARDS			
ITEM:	CHIPOTLE PEPPERS (PUREE)	ID#:	SOP - 45
SHELF LIFE:		DATE ISSUED:	3/6/2012
		PORTIONS:	Quart
	YIELD:	7 - oz / 198 - g	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	0.19 - qt / 184 - ml	
<p>PEPPER CHIPOTLE 7 oz / 198 g</p>			
<p>PREPERATION</p>			
STEP 1	Place Chipotle peppers and Adobo sauce into a food processor with the "S" blade attachment. Pulse until smooth. Stop processor. Using a spatula, scrape down the sides. Puree again for 10 seconds.		
STEP 2	<p>NOTE: BE SURE THE MIXTURE IS SMOOTH AND THERE ARE NO LUMPS</p> <p>Using a spatula scrape all of the mixture into suitable size container. Cover with lid, label, date, initial and day dot. Store under 40Â°F/5Â°C refrigeration.</p>		
<p>EQUIPMENT</p>			
	FOOD PROCESSOR	SPATULA	CONTAINER WITH LID
<p>INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!</p>			

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	FRESH GINGERROOT (GRATING)	ID#:	SOP - 46
SHELF LIFE:	1 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	Each
	YIELD:	1 - Each	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	1 - Each	
<p>GINGER FRESH 1 Each</p> <p style="text-align: center;">PREPERATION</p> <p>STEP 1 Using a paring knife cut the gingerroot at the joints. Using a peeler, remove all of the outer skin of the gniger root. Once completely peeled, place the grater into a cambro and grate the gingerrot using the finest blade side of the box grater. Grate the root completely.</p> <p>NOTE: DO NOT USE ANY OF THE GRATED ROOT ON THE OUTSIDE OF THE GRATER OK TO USE THE SCRAPS ON THE INSIDE OF THE GRATER, DO NOT USE ANY STRINGY PARTS OF THE GINGERROOT.</p> <p>NOTE: BE SURE TO USE SAFETY GLOVES WHEN USING BOX GRATER. PLACE THE SAFETY MESH GLOVE ON THE HAND HOLDING THE GINGER.</p> <p>STEP 2 Place grated ginger into a proper container and cover with lid, label, initial, date, day dot, and rotate. Store under 40Â°F/5Â°C refrigeration.</p> <p>NOTE: PLACE UNUSED GINGERROOT IN AN AIRTIGHT CONTAINER AND STORE UNDER REFRIGERATION.</p> <p style="text-align: center;">EQUIPMENT</p> <p>PEELER BOX GRATER CONTAINER WITH LID SAFETY GLOVE</p> <p>INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!</p>			

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	SKEWERING OF WINGS	ID#:	SOP - 48
SHELF LIFE:	4 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	order
	YIELD:	1 - order	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	1 - order	

PLTRY - 17 SMOKED CHICKEN WINGS (US) 5 drum
smoked, 5 each per skewer or 10.8oz/306 g by weight for drummettes
PLTRY - 17 SMOKED CHICKEN WINGS (US) 5 wing
smoked, 5 each per skewer or 7.16oz/204 g by weight for wings

PREPERATION

STEP 1 Seperate smoked drummettes and smoked wings into seperate pans. Lay 5 wings on a cutting board, flat side down, skin side up. Using a metal skewer and a gloved hand, pierce each wing with skewer under the bone. Once all the wings are skewered, center the wings in the middle of skewer, leaving equal distance from each end. Repeat process for the drummettes, bone side down and skin side up. Once all items are skewered, palce the skewered wings and drummettes in containers for service.

NOTE: BE SURE TO USE SAFETY GLOVE WHEN SKEWERING THE DRUMMETTES AND WINGS. PLACE THE SKEWERS IN THE SAME AREA OF EACH PIECE SO THE PIECES WILL LAY EVENLY ON THE BROILER.

STEP 2 Cover with lid, label, date, initial and day dot. Store under 40Â°F/5Â°C refrigeration.

EQUIPMENT

CUTTING BOARD METAL SKEWERS LINE INSERT PAN WITH LID SAFETY GLOVE
KITCHEN GLOVES

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	HANDLING OF SMOKED PRODUCTS	ID#:	SOP - 49
SHELF LIFE:		DATE ISSUED:	3/6/2012
		PORTIONS:	Each
	YIELD:	1 - Each	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	1 - Each	

**PREPERATION
BBQ RIBS**

STEP 1 As soon as smoking cycle is completed, remove the ribs from the smoker. Place ribs on a full sheet pan.

STEP 2 Using a hotel pan, pour 2 cup of the Hickory BBQ Dip into the pan.

STEP 3 Take on rack of ribs at a time, place into hotel pan and completely coat the rack with the dip.

NOTE: BBQ DIP CAN BE APPLIED WITH A PASTRY BRUSH

STEP 4 Place the coated rack onto plastic wrap and wrap tightly. Place wrapped rib on a sheet pan. Repeat until all ribs are coated and wrapped. Label, date, initial and day dot and place under 40Â°F/4.4Â°C refrigeration to cool completely.

NOTE: 4 CUPS OF BBQ DIP WILL COAT 22 RACKS OF RIBS

BBQ CHICKEN

STEP 1 As soon as smoking cycle is completed, remove the chickens from the smoker. Place chickens on a full sheet pan.

STEP 2 Using a hotel pan, pour 2 cup of the Hickory BBQ Dip into the pan.

STEP 3 Take on chicken at a time, place into hotel pan and completely coat the chicken with the dip.

NOTE: BBQ DIP CAN BE APPLIED WITH A PASTRY BRUSH

STEP 4 Place the coated chickens onto plastic wrap and wrap tightly. Place wrapped chickens on a sheet pan. Repeat until all chickens are coated and wrapped. Label, date, initial and day dot and place under 40Â°F/4.4Â°C refrigeration to cool completely.

NOTE: 2 CUPS OF BBQ DIP WILL COAT 18 CHICKENS

BRISKET

STEP 1 As soon as the smoking cycle is completed, remove the briskets from the smoker. Place the briskets on a full sheet pan. Remove excess fat and seperate the cap and flat meat. Cut into 1/4" slices and protion into appropriate sizes into portion bags.

STEP 2 Ladle 2 oz/59 ml of Hickory BBQ Sauce into each bag. Repeat until all brisket is portioned. Place into line insert pans. Label, date, initial and day dot and place under 40Â°F/4.4Â°C refrigeration to cool completely.

PORK CHOPS

STEP 1 As soon as smoking cycle is completed, remove the pork chops from the smoker. Place chops on a full sheet pan.

STEP 2 Using a hotel pan, pur 2 cup of the Maple Mustard Dip into the pan.

STEP 3 Take one chip at a time, place into hotel pan and completely coat the chop with the dip.

NOTE: BBQ DIP CAN BE APPLIED WITH A PASTRY BRUSH

STEP 4 Place the coated chop onto plastic wrap and wrap tightly. Place wrapped chop on a sheet pan. Repeat until all chops are coated and wrapped. Label, date, initial and day dot and place under 40Â°F/4.4Â°C refrigeration to cool completely.

NOTE: 2 CUPS OF MAPLE MUSTARD DIP WILL COAT 18 CHOPS

INSURE THAT ALL THE WORK AREA, EQUIPMENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!

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2012 CORE MENU

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	HALF CHICKENS (DE-BONING-OF)	ID#:	SOP - 50
SHELF LIFE:	4 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	as needed
	YIELD:	1 - as needed	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	1 - as needed	
<div style="display: flex; justify-content: space-between;"> CHICKEN SPLITS 1 as needed </div>			
PREPARATION			
STEP 1	Place half chicken on a clean cutting board. Using a cleaver, remove first wing joint. Using the cleaver, remove "ankle knuckle" about 1"/2.54 cm from the end.		
NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING THE CHICKENS. LET THE WEIGHT OF THE CLEAVER DO THE WORK FOR YOU. USE A CHOPPING STROKE TO AVOID INJURY. DO NOT TRY TO "HAMMER" THE CHICKEN TO CUT.			
STEP 2	Using a boning knife, separate the breast bone from the breast meat. Once meat is separated, use the cleaver to remove the breast bone and the remaining spinal cord.		
NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING THE CHICKENS			
STEP 3	Place de-boned chickens in a hotel pan. Cover with plastic wrap. Label, date, initial and day dot. Store under 40Â°F/5Â°C refrigeration.		
EQUIPMENT			
	CLEAVER	BONING KNIFE	SAFETY GLOVE
	HOTEL PAN	PLASTIC WRAP	KITCHEN GLOVES
INSURE THAT ALL THE WORK AREA, EQUIPMENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!			

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	SKEWERING OF SHRIMP	ID#:	SOP - 51
SHELF LIFE:	2 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	shrimp
	YIELD:	1 - skewer	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	6 - shrimp	

SKEWERS METAL 8 INCH
SHRIMP 16/20 P&D T/ON

1 Each
6 shrimp

PREPARATION

STEP 1 Gently pull the tails off the shrimp and discard. Lay the 6 shrimp flat on a cutting board with the tails facing the same way. Hold the shrimp with one hand. Using a metal skewer and a gloved hand, pierce the thick end of the shrimp in the middle with the skewer. Pierce the shrimp through the tail end with the skewer. Repeat the process for the remaining shrimps. Once all the shrimps are skewered, center the shrimp in the middle of skewer, leaving equal distance from each end. Place the skewered shrimp into a line insert pan.

NOTE: BE SURE TO USE SAFETY GLOVE WHEN SKEWERING THE SHRIMP. PLACE THE SKEWER IN THE SAME AREA OF EACH SHRIMP SO THE PIECES WILL LAY EVENLY ON THE BROILER AND WILL ACHIEVE GOOD GRILL MARKS.

STEP 2 Cover with lid, label, date, initial and day dot. Store under 40°F/5°C refrigeration.

EQUIPMENT

LINE INSERT PAN WITH LID
KITCHEN GLOVES

METAL SKEWERS

CUTTING BOARD

SAFETY GLOVE

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	CUCUMBERS (SLICING OF)	ID#:	SOP - 52
SHELF LIFE:	2 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	slice
	YIELD:	1 - Each	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	30 - slice	
<div style="display: flex; justify-content: space-between;"> CUCUMBERS 1 Each </div> <div style="text-align: center;">PREPERATION</div> <div> <div>STEP 1</div> <div>STEP 2</div> </div> <div> <p>Using a vegetable peeler, remove the outer skin from the cucumber.</p> <p>place the cucumber on a cutting board. Using a chef knife, remove the ends of the cucumber. Slice the entire cucumber width wise into 1/8 " slices. Place into line insert pans. Cover with lid, label date, day dot, and rotate. Place under 40Â°F/5Â°C refrigeration.</p> <p>NOTE: BE SURE TO USE A SAFETY GLOVE WHEN CUTTING THE CUCUMBERS.</p> </div> <div style="text-align: center;">EQUIPMENT</div> <div style="display: flex; justify-content: space-around;"> PEELER CUTTING BOARD CHEF KNIFE LINE INSERT PAN WITH LID </div>			
INSURE THAT ALL THE WORK AREA, EQUIPMENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!			

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	CUCUMBER PLANKS (SLICING OF)	ID#:	SOP - 52.1
SHELF LIFE:	2 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	portion
	YIELD:	8 - planks	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	4 - portion	
	CUCUMBERS	1 Each	
	PREPERATION		
STEP 1	Using a vegetable peeler, remove the outer skin from the cucumber.		
	NOTE: BE SURE TO USE A SAFETY GLOVE WHEN CUTTING THE CUCUMBERS.		
STEP 2	Using a vegetable peeler, remove the outer skin from the cucumber. Cut cucumber in half into two 4"/10 cm pieces. Place the cucumber on the slicer and slice lengthwise into 1/4" planks. Place into line insert pans. Cover wiht lid, label, date, day dot, and rotate. Place under 40Â°F/5Â°C refrigeration.		
	NOTE: BE SURE TO USE A SAFETY GLOVE WHEN CUTTING THE CUCUMBERS.		
	EQUIPMENT		
	PEELER	CUTTING BOARD	CHEF KNIFE
			LINE INSERT PAN WITH LID
INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!			

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	CUCUMBER (SLICING OF GREEK)	ID#:	SOP - 52.2
SHELF LIFE:	2 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	portion
	YIELD:	30 - slice	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	5 - portion	
<p>CUCUMBERS 1 Each washed, 1 1/2" to 1 3/4"/3.8 to 4.4 cm diameter minimum, ends removed</p>			
PREPERATION			
STEP 1	Using a vegetable peeler, remove the outer skin from the cucumber.		
NOTE: BE SURE TO USE A SAFETY GLOVE WHEN CUTTING THE CUCUMBERS.			
STEP 2	place the cucumber on a cutting board. Using a chef knife, remove the ends of the cucumber. Slice the entire cucumber width wise into 1/8 " slices. Place into line insert pans. Cover with lid, label date, day dot, and rotate. Place under 40Â°F/5Â°C refrigeration.		
NOTE: BE SURE TO USE A SAFETY GLOVE WHEN CUTTING THE CUCUMBERS.			
EQUIPMENT			
<div style="display: flex; justify-content: space-between;"> PEELER CUTTING BOARD CHEF KNIFE LINE INSERT PAN WITH LID </div>			
<p>INSURE THAT ALL THE WORK AREA, EQUIPMENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!</p>			

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	GRANNY SMITH APPLE (SLICING)	ID#:	SOP - 53
SHELF LIFE:	2 DAYS	DATE ISSUED:	2/4/2011
		PORTIONS:	slice
	YIELD:	5 - slice	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	5 - slice	

APPLES GRANNY SMITH

1 Each

PREPARATION

- STEP 1 Remove the stem from the Apples.
- Step 2 Using a coring tool on top of the apple and push it through the entire apple. Remove core and discard.
NOTE: IF YOU DO NOT HAVE A CORING TOOL, FOLLOW THE INSTRUCTIONS IN STEP 3
STEP3 Place the onion king on a cutting board. Place the apple onto the onion king blades. Pull the handle down to slice the apples. Discard the end pieces with the skin. If you do not have a coring tool, use a chef knife to remove the core pieces from the center cuts of the apples and discard all the seeds. Cover with lid, label, date, day dot, and rotate. Place under 40Â°F/5Â°C refrigeration.
NOTE: IF YOU DO NOT HAVE AN ONION KING SLICER, FOLLOW THE INSTRUCTIONS IN STEP 4
NOTE: BE SURE TO USE A SAFETY GLOVE WHEN CUTTING APPLES.
- STEP 4 Using a chef knife, slice the apple lengthwise into 1/4 " slices. Discard the end pieces with the skin. Use the chef knife to remove the core pieces from the center cuts of the apples and discard the seeds. . Cover with lid, label, date, day dot, and rotate. Place under 40Â°F/5Â°C refrigeration.
NOTE: BE SURE TO USE A SAFETY GLOVE WHEN CUTTING APPLES.

EQUIPMENT

CUTTING BOARD	CUTTING BOARD	CHEF KNIFE	LINE INSERT PAN WITH LID
SAFETY GLOVE	ONION KING SLICE WITH 1/4" BLADES		

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2011 WINTER CORE MENU
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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	GRANNY SMITH (SLICING SALAD)	ID#:	SOP - 53.1
SHELF LIFE:	2 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	slice
	YIELD:	5 - slice	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	5 - slice	

APPLES GRANNY SMITH	1 Each		
SIERRA MIST	1/2 cup / 118 ml		

PREPARATION

- STEP 1 Remove the stem from the apples.
- STEP 2 Using a coring tool on top of the apple and push it through the entire apple. Remove core and discard.
NOTE: IF YOU DO NOT HAVE A CORING TOOL, FOLLOW THE INSTRUCTIONS IN STEP 3
- STEP 3 Place the onion king on a cutting board. Place the apple into the onion king blades. Pull the handle down to slice the apples. Discard the end pieces with the skin. If you do not have a coring tool, use a chef knife to remove the core pieces from the center cuts of the apples and discard all the seeds. Slice the apple in half. Place into a line insert pan and fill it with Sierra Mist soda to cover the apple slices to prevent browning. Cover with lid, label, date, initial and day dot. Store under 40°F/5°C refrigeration.
NOTE: IF YOU DO NOT HAVE AN ONION KING SLICER, FOLLOW THE INSTRUCTIONS IN STEP 4
NOTE: BE SURE TO USE A SAFETY GLOVE WHEN CUTTING APPLES.
- STEP 4 Using a paring knife, slice the apple lengthwise into 1/4" slices. Discard the end pieces with the skin. Use the chef knife to remove the core pieces from the center cuts of the apples and discard the seeds. Slice the apple in half. Place into a line insert pan and fill it with Sierra Mist soda to cover the apple slices to prevent browning. Cover with lid, label, date, initial and day dot. Store under 40°F/5°C refrigeration.
NOTE: BE SURE TO USE A SAFETY GLOVE WHEN CUTTING APPLES.

EQUIPMENT

CUTTING BOARD	CUTTING BOARD	CHEF KNIFE	LINE INSERT PAN WITH LID
SAFETY GLOVE	ONION KING SLICE WITH 1/4" BLADES		

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	GRANNY SMITH (GRILLING OF)	ID#:	SOP - 54
SHELF LIFE:	2 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	3 EACH
	YIELD:	30 - slice	60 - slice
	120 - slice		
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	10 - 3 EACH	20 - 3 EACH
	40 - 3 EACH		
	APPLES GRANNY SMITH	5 apple	10 apple
	OIL SALAD	1 TBL / 15 ml	2 TBL / 30 ml
			20 apple
			1/4 cup / 59 ml
	PREPARATION		
	Using a Wedge Master with a 6 cut blade, place the apple onto the slicer. Push the blade down onto the pear to slice the apple into 6 slices.		
	NOTE: IF A WEDGE IS NOT AVAILABLE, CUT THE APPLE IN HALF LENGTHWISE THEN CUT EACH HALF INTO 3 EQUAL WEDGES. BE SURE TO USE A SAFETY GLOVE WHEN CUTTING THE APPLES.		
STEP 2	Brush the apple slices with salad oil. Place the apples slices on a clean 500Å°F/260Å°C broiler. Grill until good grill marks are achieved. Using tongs turn the slices over and grill the other side.		
STEP 3	Remove the apple slices from the grill and cool under refrigeration. Once cooled, place the apple slices into line insert pans. Cover with lid, label, date, day dot, and rotate. Place under 40Å°F/5Å°C refrigeration.		
	EQUIPMENT		
	SHEET PANS	PASTRY BRUSH	TONGS
	WEDGE MASTER	CHEF KNIFE	SAFETY GLOVE
			LINE INSERT PAN WITH LID
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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	PANINI BREAD (CUTTING OF)	ID#:	SOP - 55
SHELF LIFE:	2 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	slice
	YIELD:	1 - Each	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	1 - slice	

BREAD ITALIAN PANINI

1 slice

PREPARATION

STEP 1

Lay Panini bread on a cutting board. Using a serrated knife, cut 1"/2.53 cm off each end from top to bottom, leaving a square piece of bread.

NOTE: BE SURE TO USE A SAFETY GLOVE WHEN CUTTING THE PANINI BREAD

NOTE: SAVE CUT ENDS FOR CROUTONS

STEP 2

Place bread squares into a line insert pan and cover tightly with a lid. Label, date, initial, and day dot. Store at room temperature.

EQUIPMENT

CUTTING BOARD

SERRATED KNIFE

LINE INSERT PAN WITH LID

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HARD ROCK CAFE SANDWICH RECIPE			
DO NOT VARY FROM THESE STANDARDS			
ITEM:	PLAIN YOGURT (DRAINING OF)	ID#:	SOP - 56
SHELF LIFE:	2 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	Pound
	YIELD:	2 - lb / 907 - g	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	2 - lb / 907 - g	
<p>YOGURT PLAIN 2 lb / 907 g</p>			
<p>PREPARATION</p>			
STEP 1	Remove all of the yogurt from the container with spatula into a stainless steel mixing bowl with a fine mesh colander inside the bowl.		
STEP 2	Cover the bowl and colander with plastic wrap. Place under 40Â°F/5Â°C refrigeration. Let the yogurt to drain for 2 to 4 hours to allow the water to drain out.		
STEP 3	Once yogurt is completely drained, reserve for the Mojito Yogurt Dip recipe.		
<p>NOTE: BE SURE YOGURT IS COMPLETELY DRAINED OF WATER BEFORE USING.</p>			
<p>EQUIPMENT</p>			
<p>COLIANDER WIH A FINE STRAINER STAINLESS STEEL MIXING BOWL SPATULA PLASTIC WRAP</p>			
<p>INSURE THAT ALL THE WORK AREA, EQUIPMENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!</p>			

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	LARGE BREAD CROUTONS	ID#:	SOP - 57
SHELF LIFE:	3 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	Crouton
	YIELD:	2 - Crouton	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	2 - Crouton	

BREAD ITALIAN PANINI

1 slice

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	PORTABELLO MUSHROOM	ID#:	SOP - 58
SHELF LIFE:	2 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	portion
	YIELD:	12 - Each	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	12 - portion	

MUSHROOM PORTABELLO	2 lb / 907 g		
3" to 5"/7.6 to 12.7 cm in diameter			
<u>DRESS - 16</u> HONEY BALSAMIC VINAIGRETTE	3 1/4 cup		

PREPARATION

STEP 1	Wipe mushroom cap side with a damp cloth to remove any dirt off the mushrooms. NOTE: DO NOT WASH THE MUSHROOMS AND RINSE CLOTH EVERY FOURTH MUSHROOM
STEP 2	Score top of cap only with pairing knife as to show a large checkerboard look. Cuts should not exceed 1/4" in depth and should be 3/4" apart. Remove stem by laying the knife flat on underside of the mushroom and cut the stem off. Discard. NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING THE MUSHROOMS
STEP 3	Pour the Balsamic dressing into a hotel pan. Place the mushrooms into the dressing and completely. coat them on both sides. Leave the mushrooms in the hotel pan cap side down in the remaining dressing. Cover with lid, label, date, initial and day dot. Store under 40°F/5°C refrigeration. NOTE: MUSHROOMS NEED TO MARINATE FOR AT LEAST ONE HOUR. MUSHROOMS NEED TO BE IN A SINGLE LAYER IN THE HOTEL PAN WHILE THEY ARE MARINATING. ONCE THE MARINATION PROCESS IS COMPLETED, PLACE INTO LINE INSERT PANS NOT STAKCED MORE THAN TOW HIGH. DO NOT LEAVE MUSHROOMS IN MARINADE MORE THAN 2 DAYS. NOTE: IF PORTABELLA MUSHROOM ARE SMALLER THAN 3" IN DIAMETER, YOU WILL NEED TO USE TWO MUSHROOMS.
	PARING KNIFE HOTEL OR SHEET PAN LINE INSERT PAN WITH LID SAFETY GLOVE

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	BASIL CHICKEN (MARINATING)	ID#:	SOP - 59
SHELF LIFE:	3 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	Each
	YIELD:	22 - Each	44 - Each
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	22 - Each	44 - Each
		66 - Each	
CSC - 56	CHICKEN BREAST 8OZ	22 Each	44 Each
	SUNDRIED TOMATO MARINADE	2 cup	1 qt / 946 ml
			66 Each
			1 1/2 qt / 1.42 l
PREPARATION			
STEP 1	Place the chicken breast into a 4" hotel pan. Pour the marinade over the chicken. Using gloved hands, gently toss the chicken until all of the chicken is coated with the marinade.		
	NOTE: BE SURE THE MARINADE IS EVENLY DISTRIBUTED OVER THE CHICKEN BREAST. THERE SHOULD NOT BE ANY EXCESS MARINADE IN THE BOTTOM OF THE PAN. CHICKEN CAN BE USED IMMEDIATELY.		
STEP 2	Cover the hotel pan with a lid, label, date, initial, date and day dot. Store under 40Â°F/5Â°C refrigeration.		
EQUIPMENT			
	HOTEL PAN	KITCHEN GLOVES	
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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	ROMANO PARSLEY PASTA (COOK)	ID#:	SOP - 60
SHELF LIFE:	2 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	7oz
		YIELD:	4 - lb / 1.8 - Kilog 8 - lb / 3.63 - Kilog 16 - lb / 7.3 - Kilog
		INGREDIENTS	MEASURE
		PORTIONS PER BATCH	9.14 - 7oz 18.29 - 7oz 36.57 - 7oz

SOP - 19

PASTA SPAGHETTI THIN	2 lb / 907 g	4 lb / 1.81 Kilog	8 lb / 3.63 Kilog
WATER	1 gal / 3.79 l	2 gal / 7.57 l	4 gal / 15.14 l
SPICE SALT KOSHER	3 TBL	1/3 cup	3/4 cup
OIL OLIVE PURE	1/3 cup	3/4 cup	1 1/2 cup
CHEESE ROMANO GRATED	1/4 cup	1/2 cup	1 cup
CHOPPED PARSLEY	1/2 cup	1 cup	2 cup

PREPARATION

- STEP 1 Place water in a suitable size stock pot. Add salt and bring to a full boil. Carefully add pasta and stir to avoid sticking. Allow it to return to a full boil and cook for 6 to 8 minutes or until 'al dente'. Be careful not to overcook. ('al dente' means 'to the tooth', meaning that when you bite down on the pasta you should feel some resistance.)
- STEP 2 When finished, quickly pour into a colander to strain. Now place into a suitable ice bath to shock (stop the cooking process). Once chilled, remove pasta from ice bath and drain thoroughly. Place the pasta into a suitable size container. Toss the pasta with the olive oil, cheese and parsley with tongs or gloved hands until all ingredients are fully incorporated. Portion into stripper bags in 5 oz/142 g or 7 oz/200 g portions.

NOTE: COLANDER AND ICE BATH SHOULD BE SET BEFORE ADDING THE PASTA TO THE WATER

NOTE: DO NOT USE ROMANO PARSLEY FOR THIS RECIPE.

NOTE: PORTION PASTA IMMEDIATELY AFTER PASTA HAS COOLED

- STEP 3 Place into line insert pan. Cover with lid, label, date, initial, and day dot. Store under 40Â°F/5Â°C refrigeration.

EQUIPMENT

COLANDER	STOCK POT	KITCHEN SPOON	ICE BATH
CONTAINER WITH LID	STRIPPER BAGS	MEASURING CUPS	MEASURING SPOONS
LINE INSERT PAN WITH LID			

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	FRYING OF WONTONS	ID#:	SOP - 61
SHELF LIFE:	1 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	Cup
	YIELD:	1 - cup / 237 - ml	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	1 - cup / 237 - ml	

WRAPPER WONTON
3" X 3"

2 sheet

PREPARATION

STEP 1

With a sharp knife, cut the won tons into 1/4" strips.

NOTE: CUT SMALL AMOUNTS OF WON TON WRAPPERS AT A TIME. BE SURE TO SEPERATE THE WON TONS INTO STRIPS.

NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING WON TONS

STEP 2

Place into a 325Å°F/165Å°C fryer and fry until the oil stops bubbling, about 1 minute. Remove and drain well. Place on peper towels to absorb the excess grease. Place into a line insert pand and cover with lid. Label, date, initial and day dot. Store at room temperature.

EQUIPMENT

CUTTING BOARD
PAPER TOWELS

FRENCH KNIFE

LINE INSERT PAN WITH LID

SAFETY GLOVE

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	STRAWBERRIES (SLICING)	ID#:	SOP - 62
SHELF LIFE:		DATE ISSUED:	3/6/2012
		PORTIONS:	slices
	YIELD:	1 - Each	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	6 - slices	
<div style="display: flex; justify-content: space-between;"> STRAWBERRY FRESH 1 Each </div>			
PREPARATION			
STEP 1	Using a Chef knife, slice the strawberry 1/4" from the top and bottom to remove stem and the end piece.		
NOTE: DURING SLOW VOLUME PERIODS, CUT THE STRAWBERRIES TO ORDER			
STEP 2	Place the strawberry on a cutting board. Using a chef knife, cut the strawberry widthwise into 1/4" slices. Place into line insert pans. Cover with lid, label, date, day dot, and rotate. Place under 40Â°F/5Â°C refrigeration.		
NOTE: BE SURE TO USE A SAFETY GLOVE WHEN CUTTING THE STRAWBERRIES.			
EQUIPMENT			
	PEELER	CUTTING BOARD	CHEF KNIFE
	SAFETY GLOVE		LINE INSERT PAN WITH LID
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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	STRAWBERRIES (CUTTING OF)	ID#:	SOP - 62.1
SHELF LIFE:		DATE ISSUED:	3/6/2012
		PORTIONS:	slices
	YIELD:	3 - slices	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	3 - slices	
<div style="display: flex; justify-content: space-between;"> <div>STRAWBERRY FRESH</div> <div>1 Each</div> <div style="border-left: 1px solid black; width: 100px; height: 20px;"></div> <div style="border-left: 1px solid black; width: 100px; height: 20px;"></div> </div>			
PREPARATION			
STEP 1	Using a Chef knife, slice the strawberry 1/4" from the top and bottom to remove stem and the end piece.		
NOTE: DURING SLOW VOLUME PERIODS, CUT THE STRAWBERRIES TO ORDER			
STEP 2	Place the strawberry on a cutting board. Using a chef knife, cut the strawberry in half from top to bottom. Place into line insert pans. Cover with lid, label, date, day dot, and rotate. Place under 40Â°F/5Â°C refrigeration.		
NOTE: BE SURE TO USE A SAFETY GLOVE WHEN CUTTING THE STRAWBERRIES.			
NOTE: CUT STRAWBERRIES IN HALF THAT ARE 1 1/2" OR SMALLER IN LENGTH. STRAWBERRIES THAT ARE LARGER THAN 1 1/2" IN LENGTH, CUT INTO QUARTERS			
EQUIPMENT			
<div style="display: flex; justify-content: space-between;"> <div>PEELER</div> <div>CUTTING BOARD</div> <div>CHEF KNIFE</div> <div>LINE INSERT PAN WITH LID</div> </div>			
SAFETY GLOVE			
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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	LEMON WHEELS (SLICING OF)	ID#:	SOP - 63
SHELF LIFE:	1 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	slices
	YIELD:	1 - Each	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	6 - slices	
	LEMON	1 Each	
	PREPARATION		
STEP 1	Using a Chef Knife, slice the lemon 1/4" from the top and bottom removing the end pieces.		
STEP 2	Place the lemon on a cutting board. Using a chef knife, remove the ends of the lemon. Place the lemon on the slicer and slice into 1/4" slices. Place into line insert pans. Cover with lid, label, date, day dot and rotate. Place under 40Â°F/5Â°C refrigeration.		
	NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING THE LEMONS.		
	EQUIPMENT		
	PEELER	CUTTING BOARD	CHEF KNIFE
	SAFETY GLOVE		LINE INSERT PAN WITH LID
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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	GREEN ONION SPRIGS	ID#:	SOP - 64
SHELF LIFE:	1 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	Each
		YIELD:	2 - Each
		INGREDIENTS	MEASURE
		PORTIONS PER BATCH	2 - Each
<div style="display: flex; justify-content: space-between;"> ONION GREEN 2 long cut piece </div>			
PREPARATION			
STEP 1	Cut any damaged ends off of the green onions. Cut each stalk into 4"/10 cm pieces. Using a chef knife make small strip cuts 1"/2.54 cm down from the end creating a fan effect. Place into a line insert pan. Cover with lid, label, date, initial and day dot. Store under 40Â°F/5Â°C refrigeration.		
	NOTE: BE SURE TO USE A SAFETY GLOVE WHEN CUTTING THE GREEN ONIONS.		
	EQUIPMENT		
	KNIFE	CUTTING BOARD	CONTAINER WITH LID
			SAFETY GLOVE
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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	BASIL CHIFFONADE	ID#:	SOP - 65
SHELF LIFE:	1 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	Teaspoon
	YIELD:	2.5 - tsp / 12 - ml	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	2.5 - tsp / 12 - ml	
<div style="display: flex; justify-content: space-between;"> <div> HERB BASIL FRESH washed, dried, stems removed </div> <div> 2 1/2 tsp </div> <div style="border-left: 1px solid black; width: 20px;"></div> <div style="border-left: 1px solid black; width: 20px;"></div> </div>			
PREPARATION			
STEP 1	Stack a few on the cleaned, stemless leaves on top of one another. Roll the leaves into a cylinder. Using a chef knife, cut the rolled leaves at a 45° angle into 1/4" strips. Place into a line insert pan. Cover with lid, label, date, initial and day dot. Store under 40°F/5°C refrigeration.		
NOTE: BE SURE TO USE A SAFETY GLOVE WHEN CUTTING THE BASIL LEAVES.			
EQUIPMENT			
<div style="display: flex; justify-content: space-between;"> CUTTING BOARD CHEF KNIFE SAFETY GLOVE LINE INSERT PAN WITH LID </div>			
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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	NEW ENGLAND CLAM CHOWDER	ID#:	SOUP - 01
SHELF LIFE:		DATE ISSUED:	3/6/2012
		PORTIONS:	10 oz
	YIELD:	2 - gal / 7.6 - l	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	25.6 - 10 oz	

SOP - 22.1
VEG - 06.1

PORK BACON RAW	9 oz / 255 g
RED ONION (SMALL DICE)	2 lb / 907 g
CELERY (SMALL DICE)	2 cup
FLOUR AP	10 oz / 283 g
CLAM CHOPPED CANNED	1 lb + 4 oz / 567 g
CLAM JUICE	2 qt / 1.89 l
POTATO PEELED	2 lb + 4 oz / 1.02 Kilog
MILK	1 3/4 qt / 1.66 l
SPICE THYME WHOLE	1 1/2 tsp
SPICE SALT IODIZE TABLE	4 tsp
SPICE PEPPER WHITE GROUND	1 1/2 tsp
SAUCE HOT FRANKS GAL	1 1/2 tsp
CREAM HEAVY WHIPPING	2 cup

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	TORTILLA SOUP	ID#:	SOUP - 02
SHELF LIFE:		DATE ISSUED:	3/6/2012
		PORTIONS:	10 oz
	YIELD:	2 - gal / 7.6 - l	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	25.6 - 10 oz	

ONION YELLOW	5 lb / 2.27 Kilog
PEPPER BELL GREEN	2 lb / 907 g
OIL SALAD	1 1/2 cup
GARLIC IN OIL	1 cup
BUTTER UNSALTED	3 cup
TORTILLA CORN WHITE	48 Each
FLOUR AP	1 lb + 8 oz / 680 g
SPICE CHILI POWDER	1/3 cup
SPICE CUMIN GROUND	1/3 cup
SPICE SALT IODIZE TABLE	1/2 cup
SPICE PEPPER BLACK COARSE	2 TBL
GROUND	
CHICKEN STOCK	1 1/2 gal / 5.68 l

HSC - 01

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	TOMATO BASIL SOUP	ID#:	SOUP - 03
SHELF LIFE:	4 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	10 oz
	YIELD:	1.3 - gal / 4.7 - l	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	16 - 10 oz	

STEP 1 Place whirl in a tilt skillet or suitable size stock pot and heat until clear.

STEP 2 Add vegetables, cook for 10 minutes or until tender.

NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING VEGETABLES

STEP 3 Add seasonings, cook for 3 minutes.

STEP 4 Add chicken stock, bring to a boil and simmer for 15 min.

STEP 5 Remove from heat. Transfer to suitable size storage container. Place in ice bath and chill down to 40°F(5°C). Stir every 5 minutes to chill evenly and rapidly. Place into proper container. Cover with lid, label, date, initial, and day dot. Rotate and store under 40°F(5°C) refrigeration.

NOTE: ADD CHICKEN TO SOUP ONLY AT TIME OF SERVICE

NOTE: MAKE SURE SOUP IS 180°F(82°C) BEFORE BRINGING TO LINE

NOTE: USE 3/8" DICER FOR ONIONS AND CELERY.

EQUIPMENT

BUTTER UNSALTED	8 oz / 227 g
FLOUR AP	4 oz / 113 g
TOMATO PUREE CANNED	1 lb + 8 oz / 680 g
SPICE BASIL DRY	2 tsp
TOMATO SAUCE CANNED	1 3/4 qt / 1.54 l
CREAM HEAVY WHIPPING	2 qt / 1.89 l
SPICE SALT KOSHER	2 tsp
SPICE PEPPER BLACK COARSE GROUND	2 tsp

STOCK POT/TILT SKILLET	CONTAINER WITH LID	DICER WITH 3/8" BLADE	MEASURING CUPS
MEASURING SPOONS	GALLON MEASURE	KNIFE	CUTTING BOARD
SAFETY GLOVE	WIRE WHIP	KITCHEN SPOON	

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	CHICKEN NOODLE SOUP	ID#:	SOUP - 05
SHELF LIFE:		DATE ISSUED:	3/6/2012
		PORTIONS:	10 oz
	YIELD:	3.5 - gal / 13.2 - l	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	44.8 - 10 oz	

<u>SOP - 18.3</u>	BUTTER ALTERNATE	1/2 cup
<u>VEG - 06.2</u>	CARROTS SLICED	2 lb / 907 g
<u>SOP - 22.25</u>	CELERY (MEDIUM DICE)	1 lb + 12 oz / 794 g
	YELLOW ONION (3/8" DICE)	1 lb + 12 oz / 794 g
	GARLIC IN OIL	3 TBL
<u>SOP - 19</u>	CHOPPED PARSLEY	1/2 cup
	SPICE DILL DRIED	1 TBL
	SPICE PEPPER BLACK COARSE	1 1/2 tsp
	GROUND	
<u>HSC - 01</u>	SPICE BASIL DRY	1 TBL
<u>PLTRY - 03</u>	CHICKEN STOCK	3 gal / 11.36 l
<u>SOP - 20.4</u>	OVEN POACHED CHICKEN	3 lb / 1.36 Kilog
	PASTA CAVATAPPI	1 lb + 8 oz / 680 g

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	FRENCH ONION SOUP	ID#:	SOUP - 06
SHELF LIFE:	3 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	10 OZ
	YIELD:	3 - gal / 11.4 - l	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	38.4 - 10 OZ	

SOP - 22 SOP - 22.3	BUTTER ALTERNATE	1 cup	
	RED ONIONS (SLICED)	3 lb + 12 oz / 1.7 Kilog	
	YELLOW ONION SLICED	3 lb + 12 oz / 1.7 Kilog	
	WATER	2 1/2 gal / 9.46 l	
	BASE CHICKEN	1/2 cup	
	BASE BEEF	1/2 cup	
	WINE KITCHEN HOUSE RED	3 1/4 cup / 751 ml	
WINE SHERRY KITCHEN	3 1/4 cup / 751 ml		

PREPERATION

- STEP 1 In a Rondue or Brazier pan or large stock pot over medium heat, add Phase and get hot. Add onions - stir well and cover for 30 minutes till onions start to break down.
- STEP 2 Uncover and continue to cook and reduce for another 1 hour and 15 minutes. As onions start to brown and moisture is removed need to stir onions more often as not to burn.
- STEP 3 After the full 1 hr 45 minutes add the red wine and sherry deglazing the side of the pan or pot while emptying bottles. Cook down for 15 minutes.
- STEP 4 Mix chicken and beef dissolve all lumps. Add all liquid to onions and reduce to hard simmer (180°F/82°C) and cook for 1 hour. End yield should be 6 gal/45.4 ltr.
- STEP 5 **NOTE: END YEILD SHOULD BE 6 GAL/45.4 LTR. IF REDUCTION HAS GONE TO FAR, ADD WATER TO BRING TO PROPER AMOUNT. IF MORE THE 6 GAL/45.4 LTR RETURN TO HEAT AND REDUCE TO PROPER AMOUNT.**
Place into a suitable container and cool in a ice bath. Once cooled, transfer into line insert pans and cover with lid. Label, date, intial, and day dot. store under 40°F/5°C refrigeration.

NOTE: HOLD COVERED ON THE LINE TO AVOID EXCESSIVE EVAPORATION OR REDUCTION OF THE SOUP.			
USE A LOWER END RED WINE, AND DRY SHERRY - DO NOT USE COOKING SHERRY			
STOCK POT/TILT SKILLET	WIRE WHIP	LEXAN	CONTAINER WITH LID
MEASURING CUPS	MEASURING SPOONS	GALLON MEASURE	KNIFE
CUTTING BOARD	SAFETY GLOVE		

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	POTATO BACON CHEESE	ID#:	SOUP - 07
SHELF LIFE:		DATE ISSUED:	3/6/2012
		PORTIONS:	10 oz
	YIELD:	2 - gal / 7.6 - l	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	25.6 - 10 oz	

SOP - 22.15

PORK BACON RAW	1 lb / 454 g
YELLOW ONION (SMALL DICE)	1 1/2 qt / 1.42 l
FLOUR AP	2 cup
WATER	3 qt / 2.84 l
BASE CHICKEN	3 TBL
POTATO PEELED	6 lb / 2.72 Kilog
SPICE BASIL DRY	5 tsp
SPICE SALT IODIZE TABLE	1 TBL
SAUCE HOT FRANKS GAL	3 TBL / 44 ml
SPICE PEPPER BLACK COARSE GROUND	1 1/2 tsp
SPICE GARLIC GRANULATED	1 TBL
CREAM HEAVY WHIPPING	1 qt / 946 ml
CHEESE MIXED SHREDDED	2 cup
ONION GREEN	1 cup

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	TEXAS CHILI	ID#:	SOUP - 08
SHELF LIFE:	3 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	10 oz
	YIELD:	34 - cup / 8 - l	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	27.2 - 10 oz	

BEEF BURGER 10OZ	5 lb / 2.27 Kilog
CELERY	5 oz / 142 g
ONION YELLOW	5 oz / 142 g
PEPPER BELL GREEN	5 oz / 142 g
WATER	1 1/2 qt / 1.42 l
PASTE TOMATO	1 qt / 946 ml
SPICE PEPPER CAYENNE	1 TBL
SPICE OREGANO GROUND	1/4 cup
SPICE PEPPER WHITE GROUND	2 TBL
SPICE CHILI POWDER	1/2 cup
SPICE CUMIN GROUND	1/3 cup
SPICE SALT KOSHER	1/3 cup
GARLIC IN OIL	1 TBL
TOMATO DICED CANNED	1 1/2 qt / 1.42 l
BEAN PTO CANNED	3 qt / 2.84 l

STOCK POT/TILT SKILLET	WIRE WHIP	LEXAN	CONTAINER WITH LID
MEASURING CUPS	MEASURING SPOONS	KNIFE	CUTTING BOARD
SAFETY GLOVE			

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ITEM:	PIG SLAW		ID#:	VEG - 01
SHELF LIFE:	2 DAYS		DATE ISSUED:	3/6/2012
			PORTIONS:	2 tbl
YIELD:		1.8 - lb / 794 - g	5.3 - lb / 2.38 - Kilog	10.5 - lb / 4.8 - Kilog
INGREDIENTS		MEASURE		
PORTIONS PER BATCH		56 - 2 tbl	168 - 2 tbl	336 - 2 tbl
CABBAGE GREEN/WHITE		1 lb / 454 g	3 lb / 1.36 Kilog	6 lb / 2.72 Kilog
SUGAR GRANULATED		5 oz / 142 g	15 oz / 425 g	1 lb + 14 oz / 850 g
VINEGAR WHITE		1/4 cup	3/4 cup	1 1/2 cup
WATER		3/4 cup	2 1/4 cup	1 1/4 qt / 1.07 l
PREPARATION				
STEP 1	Remove all outside and any damaged leaves. Cut into qtrs. Cut the core out of each qter.			
	NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING CABBAGE.			
STEP 2	Using the 'S' blade attachment on the Hobart mixer, (or Robot Coupe) set the blade as thin as possible. If using the Hobart Slicer set the blade to 1/16". Shred cabbage into a suitable container.			
	NOTE: BE SURE TO USE SAFETY GLOVE WHEN USING SLICER.			
STEP 3	Place sugar, vinegar and water into a suitable size sauce pot. Bring mixture to a boil. Pour over shredded cabbage, mix well and cover tightly. Let cabbage cool and place proper container.			
STEP 4	Cover with lid, label, date, initial and day dot. Store under 40Â°F(5Â°C) refrigeration.			
EQUIPMENT				
HOBART MIXER		CONTAINER WITH LID	SAUCE POT	SAFETY GLOVE
CUTTING BOARD				
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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	ONION RINGS (BREADING OF)	ID#:	VEG - 03
SHELF LIFE:	1 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	7oz
	YIELD:	22 - lb / 10 - Kilog	44 - lb / 19.96 - Kilog
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	50.29 - 7oz	100.57 - 7oz

<u>SOP - 22.3</u>	YELLOW ONION SLICED	10 lb / 4.54 Kilog	20 lb / 9.07 Kilog
<u>MISC - 08</u>	HRC FRY FLOUR	6 lb / 2.72 Kilog	12 lb / 5.44 Kilog
<u>MISC - 06</u>	EGG WASH II	2 gal / 7.57 l	4 gal / 15.14 l
	CRUMB BREAD PLAIN	7 lb / 3.18 Kilog	14 lb / 6.35 Kilog

PREPARATION

- STEP 1 Set up a breading station by placing the flour, egg wash and bread crumbs into three separate containers right next to one another on a large work table.
- STEP 2 Remove onions from water. Shake off any excess. Place into the flour and coat evenly. Shake off any excess flour.
- STEP 3 Place floured rings into egg wash and coat well. Remove from egg wash and let the excess egg wash drain off.
- STEP 4 Place into the bread crumbs and coat evenly. Shake of excess.
- STEP 5 Place the breaded onion rings onto sheet trays in a single layer. Place the sheet trays with the breaded onion rings onto a rack.
- STEP 6 Once all of the onion rings have been breaded, and layered, roll the rack of onion rings into the freezer.
- STEP 7 Each shift should pull onion rings from the freezer and portion them into 14oz/397g portions

NOTE: USE ONLY THE AMOUNT NECESSARY FOR 1 SHIFT SHOULD BE PULLED AND PORTIONED. USE ONE GALLON OF EGG WASH AT A TIME AND PERIODICALLY SIFT BOTH THE BREADCRUMBS AND FLOUR TO REMOVE LUMPS. REMOVE THE BREADED ONION RINGS FROM THE BREADING BY HOOKING THE INSIDE OF THEM WITH YOUR FINGERS TO AVOID KNOCKING OFF THE OUTSIDE BREADING.

NOTE: ANY REMAINING EGG WASH, FLOUR, OR BREAD CRUMBS CAN BE SIFTED OR STRAINED AND STORED UNDER 40Â°F/5Â°C REFRIGERATION FIR USE WITHIN 24 HOURS.

EQUIPMENT

HOTEL PAN SHEET TRAYS PARCHMENT PAPER FOOD HANDLING GLOVES
ROLLING RACK

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	VEGGIE BURGER	ID#:	VEG - 04
SHELF LIFE:	3 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	patty
YIELD:		30 - patty	90 - patty
		60 - patty	
INGREDIENTS		MEASURE	
PORTIONS PER BATCH		30 - patty	90 - patty
		60 - patty	

<u>SOP - 06</u>	BEAN GARBANZO CANNED	1 1/4 qt / 1.18 l	3 3/4 qt / 3.55 l	2 1/2 qt / 2.37 l
<u>SOP - 22.15</u>	MUSHROOM (FRESH SLICED)	3 lb / 1.36 Kilog	9 lb / 4.08 Kilog	6 lb / 2.72 Kilog
	YELLOW ONION (SMALL DICE)	2 lb / 907 g	6 lb / 2.72 Kilog	4 lb / 1.81 Kilog
	PEPPER BELL GREEN	1 lb / 454 g	3 lb / 1.36 Kilog	2 lb / 907 g
	BUTTER UNSALTED	1/2 cup	1 1/2 cup	1 cup
	GARLIC IN OIL	3 TBL	1/2 cup	1/3 cup
	RICE WHITE	1 qt / 946 ml	3 qt / 2.84 l	2 qt / 1.89 l
	EGGS	4 Each	12 Each	8 Each
<u>SOP - 18</u>	SHREDDED CARROTS	1 1/4 qt / 1.18 l	3 3/4 qt / 3.55 l	2 1/2 qt / 2.37 l
<u>SOP - 19</u>	FLOUR AP	1 qt / 946 ml	3 qt / 2.84 l	2 qt / 1.89 l
	CHOPPED PARSLEY	2 cup	1 1/2 qt / 1.42 l	1 qt / 946 ml
	CORN STARCH	1/4 cup	3/4 cup	1/2 cup
	SPICE SALT KOSHER	3 TBL	1/2 cup	1/3 cup
	SPICE PEPPER BLACK COARSE GROUND	3 TBL	1/2 cup	1/3 cup
	SPICE PAPRIKA	4 tsp	1/4 cup	8 tsp
	SPICE PEPPER CAYENNE	1 TBL	3 TBL	2 TBL
	NUT CASHEWS	2 cup	1 1/2 qt / 1.42 l	1 qt / 946 ml
	NUT SEED SUNFLOWER	3 cup	2 1/4 qt / 2.13 l	1 1/2 qt / 1.42 l
	NUT WALNUT CHOPPED	2 cup	1 1/2 qt / 1.42 l	1 qt / 946 ml

PREPARATION

STEP 1 Place drained garbanzo beans into food processor and process to rough texture, not pureed

STEP 2 Place green peppers in cold water to wash prior to dicing.

NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING ALL VEGETABLES

STEP 3 Melt butter in a suitable size pan. Add chopped garbanzo beans, mushrooms, onions, green peppers and garlic. Cook over medium heat until moisture evaporates and reserve mixture.

STEP 4 Mix eggs, pureed rice, chopped carrots, flour, corn starch, parsley and seasoning together

STEP 5 Fold saute mixture, rice & carrot spice mixture, and nuts together with spatula. Cool for a minimum of one hour. Portion into 5oz/142g, 4 1/2" patties. Place into proper container. Cover with lid, label, date, initial and day dot. Store under 40°F(5°C) refrigeration.

EQUIPMENT

MIXING BOWL	LEXAN	CUTTING BOARD	KNIFE
SAFETY GLOVE	SPATULA		

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	CHOPPED COLE SLAW		ID#:	VEG - 05.1
SHELF LIFE:	2 DAYS		DATE ISSUED:	3/6/2012
			PORTIONS:	#12 scoop
	YIELD:	2 - gal / 7.6 - l	4 - gal / 15.14 - l	
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	62 - #12 scoop	124 - #12 scoop	
SOP - 18 DRESS - 08.1 SOP - 13	CABBAGE CHOPPED	2 gal / 7.57 l	4 gal / 15.14 l	
	1/4" chopped			
	SHREDDED CARROTS	1 cup	2 cup	
	SWEET COLE SLAW DRESSING	1 1/2 qt / 1.42 l	3 qt / 2.84 l	
	DRIED CRANBERRIES	1 cup	2 cup	
	CHOPPED GREEN ONIONS	1/2 cup	1 cup	
PREPERATION				
STEP 1	In a suitable size lexan or stainless steel mixing bowl, wearing sanitation gloves, mix together the cabbage, carrots and cole slaw dressing. Mix well until all the ingredients are thoroughly combined.			
STEP 2	Add dried cranberries and green onions to the mixture and fold in with spatula until fully incorporated.			
STEP 3	Transfer cole slaw into line insert pans for service. Cover with lid, date, initial, and day dot. Store under 40Â°F/5Â°C refrigeration.			
EQUIPMENT				
	LEXAN WITH LID	STAINLESS STEEL MIXING BOWL	LATEX GLOVES	CONTAINER WITH LID
	GALLON MEASURE	MEASURING CUPS	SPATULA	
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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	CELERY STICKS	ID#:	VEG - 06
SHELF LIFE:	1 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	sticks
	YIELD:	24 - sticks	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	24 - sticks	

CELERY	1 Bunch		
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STEP 1

PREPARATION

With a French Knife cut off the bottom 2 1/2/6.4 cm from the end. Cut off 1"/2.54 cm from the top. Remove all leaves and stems. Cut the celery sticks according to the guide below. Place in cold water. Place into a line insert pan. Cover with lid, date, initial, and day dot. Store under 40Â°F / 5Â°C refrigeration.

NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING CELERY

NOTE : STALK = |-----|-----|-----|-----| 4" 4" 4"

NOTE: STICKS SHOULD BE NO WIDER THAN 1 INCH/2.54 CM. IF WIDER THAN 1 INCH, CUT IN HALF.

EQUIPMENT

FRENCH KNIFE	GREEN CUTTING BOARD	CONTAINER WITH LID	RULER
SAFETY GLOVE			

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	CELERY (SMALL DICE)	ID#:	VEG - 06.1
SHELF LIFE:	2 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	Cup
	YIELD:	2 - cup / 473 - ml	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	2 - cup / 473 - ml	

CELERY

1 Bunch

PREPARATION

STEP 1

Trim and wash celery stalks.

STEP 2

Cut for ease of handling - flatten and cut in 1/8" strips.

NOTE: BE SURE TO USE SAFETY GLOVES WHEN CUTTING CELERY

STEP 3

Cut again end to end at 1/8" dice or smaller.

STEP 4

Place in suitable size container. Cover with lid, label, date, initial and day dot. Store under 40°F / 5°C refrigeration.

EQUIPMENT

CUTTING BOARD

KNIFE

CONTAINER WITH LID

SAFETY GLOVE

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	CELERY (MEDIUM DICE)	ID#:	VEG - 06.2
SHELF LIFE:	1 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	1 oz
	YIELD:	12 - oz / 340 - g	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	12 - 1 oz	

CELERY

1 lb / 454 g

PREPARATION

STEP 1 Trim the fresh celery stalk by cutting 2 inches / 5cm from the stem end, and 1 inch / 2.5cm from the leafy end. Wash the celery in cold water making sure to rub off any dirt that clings to the stalks.

STEP 2 Cut each stalk into 1/4" wide strips.

NOTE: BE SURE TO USE SAFETY GLOVES WHEN CUTTING CELERY

STEP 3 Cut 1/4" wide strips from end to end into 1/4" dice.

STEP 4 Place in suitable size container with a tight fitting lid. Cover, label, date, initial and day dot. Store under 40°F/5°C refrigeration.

EQUIPMENT

CUTTING BOARD

KNIFE

CONTAINER WITH LID

SAFETY GLOVE

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	CELERY (SLIVERS)	ID#:	VEG - 06.3
SHELF LIFE:	2 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	portion
	YIELD:	80 - slices	160 - slices
			320 - slices
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	8 - portion	16 - portion
			32 - portion

CELERY	1 Stalk	2 Stalk	4 Stalk
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Step 1



PREPERATION

STEP 1 Trim the celery by cutting 2 inches/5 cm from the stem end, and remove all leaves and stems. Wash celery stalks in cold water making sure to rub off any soil that has been left on the stalks.

STEP 2 Slice the celery into 1/8 inch/3 mm thick slices with your blade at a 45° angle.

NOTE: BE SURE TO USE SAFETY GLOVES WHEN CUTTING CELERY

STEP 3 Place in a line insert pan. Cover with cold water. Cover with lid. Label, date, initial and day dot the container. Store under 40°F/5°C refrigeration.

EQUIPMENT

CUTTING BOARD	KNIFE	CONTAINER WITH LID	SAFETY GLOVE
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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	FAJITA ONIONS AND PEPPERS	ID#:	VEG - 07
SHELF LIFE:	3 DAYS	DATE ISSUED:	5/2/2012
		PORTIONS:	7oz portion
	YIELD:	5 - lb / 2.3 - Kilog	10 - lb / 4.54 - Kilog
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	11.43 - 7oz portion	22.86 - 7oz portion

<u>VEG - 07.1</u>	PEPPER BELL GREEN	1 lb + 4 oz / 567 g	2 lb + 8 oz / 1.13 Kilog
<u>VEG - 07.1</u>	PEPPER BELL RED	1 lb + 4 oz / 567 g	2 lb + 8 oz / 1.13 Kilog
<u>SOP - 22</u>	RED ONIONS (SLICED)	1 lb + 4 oz / 567 g	2 lb + 8 oz / 1.13 Kilog
<u>SOP - 22.3</u>	YELLOW ONION SLICED	1 lb + 4 oz / 567 g	2 lb + 8 oz / 1.13 Kilog
<u>CSC - 02</u>	FAJITA MARINADE	1/2 cup	1 cup

PREPARATION

STEP 1 Core and remove all seeds from peppers. Slice peppers in half, remove the stem, and de-vien. Julienne cut the peppers into 1/4" strips. Set aside.

NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING PEPPERS

STEP 2 Using a French knife, core onions by cutting off both ends and cut onions in half lengthwise. Remove the outside skins from all onions. Cut the onions 1/4" strips.

STEP 3 Place onions and peppers into proper container. Pour fajita marinade over peppers and onions. Using a gloved hand or kitchen spoon, mix onions and peppers to evenly distribute marinade and vegetables. Place lid on container and toss peppers and onions. Allow peppers and onions to stay in marinade for 4 hours before portioning.

STEP 4 Portion 7oz/199g into stripper bags. Place into proper container or line insert pan for service. Store under 40°F/5°C refrigeration.

EQUIPMENT

FRENCH KNIFE	LATEX GLOVES	KITCHEN SPOON	CONTAINER WITH LID
STRIPPER BAGS	SAFETY GLOVE		

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	PEPPERS (JULIENNE STRIPS)	ID#:	VEG - 07.1
SHELF LIFE:	2 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	Pound
		YIELD:	2.5 - lb / 1.1 - Kilog
		INGREDIENTS	MEASURE
		PORTIONS PER BATCH	2.5 - lb / 1.13 - Kilog
<div style="display: flex; justify-content: space-between;"> <div> PEPPER BELL GREEN PEPPER BELL RED </div> <div> 1 lb + 4 oz / 567 g 1 lb + 4 oz / 567 g </div> <div style="border-left: 1px solid black; width: 200px; height: 20px;"></div> <div style="border-left: 1px solid black; width: 200px; height: 20px;"></div> </div>			
PREPARATION			
NOTE: REMOVE STEMS, DE-VEIN, AND REMOVE SEEDS.			
STEP 1	Place peppers in cold water to wash. Remove and drain.		
STEP 2	Using a French knife, cut peppers in half lengthwise. Remove all seeds from peppers and de-vein. Julienne cut the peppers into 1/4" strips.		
NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING PEPPERS			
STEP 1	Place in storage container. Cover with lid, label, date, initial, and day dot. Store under 40°F(5°C) refrigeration.		
EQUIPMENT			
	CUTTING BOARD	FRENCH KNIFE	CONTAINER WITH LID SAFETY GLOVE
INSURE THAT ALL THE WORK AREA, EQUIPMENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!			

HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	ONIONS (JULIENNE STRIPS)	ID#:	VEG - 07.2
SHELF LIFE:	1 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	Pound
	YIELD:	2 - lb / 907 - g	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	2 - lb / 907 - g	
	ONION YELLOW	1 lb / 454 g	
	ONION RED	1 lb / 454 g	
	PREPARATION		
STEP 1	Using a French knife, core onions by cutting off both ends, and cut onions in half lengthwise. Remove the outside skins from all onions. Julienne cut onions into 1/4" strips. Be sure not to cut away usable product.		
	NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING ONIONS		
STEP 2	Place in storage container. Cover with lid, label, date, initial, and day dot. Store under 40Â°F(5Â°C) refrigeration.		
	EQUIPMENT		
	CUTTING BOARD	FRENCH KNIFE	CONTAINER WITH LID
			SAFETY GLOVE
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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	ONIONS (JULIENNE STRIPS)	ID#:	VEG - 07.2
SHELF LIFE:	1 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	Pound
	YIELD:	2 - lb / 907 - g	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	2 - lb / 907 - g	
	ONION YELLOW	1 lb / 454 g	
	ONION RED	1 lb / 454 g	
	PREPARATION		
STEP 1	Using a French knife, core onions by cutting off both ends, and cut onions in half lengthwise. Remove the outside skins from all onions. Julienne cut onions into 1/4" strips. Be sure not to cut away usable product.		
	NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING ONIONS		
STEP 2	Place in storage container. Cover with lid, label, date, initial, and day dot. Store under 40Â°F(5Â°C) refrigeration.		
	EQUIPMENT		
	CUTTING BOARD	FRENCH KNIFE	CONTAINER WITH LID
			SAFETY GLOVE
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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	PEPPERS (CUT FOR BROILING)	ID#:	VEG - 07.3
SHELF LIFE:	2 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	Pound
	YIELD:	2 - lb / 907 - g	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	2 - lb / 907 - g	
	PEPPER BELL GREEN	1 lb / 454 g	
	PEPPER BELL RED	1 lb / 454 g	
	PREPARATION		
STEP 1	Place peppers in cold water to wash. Remove and drain.		
STEP 2	Using a French knife, cut peppers into qters. Remove all seeds from peppers and de-vein. Prepare pepper qters with broiling oil (CSC-18) or store for later use.		
	NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING PEPPERS		
STEP 3	Place in storage container. Cover with lid, label, date, initial, and day dot. Store under 40Å°F(5Å°C) refrigeration.		
	EQUIPMENT		
	CUTTING BOARD	FRENCH KNIFE	CONTAINER WITH LID
			SAFETY GLOVE
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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	FAJITA ONION PEPPERS DICED	ID#:	VEG - 07.4
SHELF LIFE:	3 DAYS	DATE ISSUED:	5/2/2012
		PORTIONS:	Pound
	YIELD:	5 - lb / 2.3 - Kilog	10 - lb / 4.54 - Kilog
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	5 - lb / 2.27 - Kilog	10 - lb / 4.54 - Kilog

<u>SOP - 14.2</u>	DICED GREEN PEPPERS	1 lb + 4 oz / 567 g	2 lb + 8 oz / 1.13 Kilog
<u>SOP - 14.5</u>	DICED RED PEPPERS	1 lb + 4 oz / 567 g	2 lb + 8 oz / 1.13 Kilog
<u>SOP - 22.2</u>	RED ONION (3/8" DICE)	1 lb + 4 oz / 567 g	2 lb + 8 oz / 1.13 Kilog
<u>SOP - 22.25</u>	YELLOW ONION (3/8" DICE)	1 lb + 4 oz / 567 g	2 lb + 8 oz / 1.13 Kilog
<u>CSC - 02</u>	FAJITA MARINADE	1/2 cup	1 cup

PREPERATION

STEP 1 Place onions and peppers into a proper container. Pour fajita marinade over peppers and onions. Using a rubber spatula or kitchen spoon, mix onions and peppers to evenly distribute marinade and vegetables. Place lid on container and place under 40Â°F/5Â°C refrigeration.

NOTE: ALLOW ONIONS AND PEPPERS TO MARINADE A MINIMUM OF 4 HOURS BEFORE SERVICE.

STEP 2 Transfer into line insert pans with lids for service. Label, date, initial and day dot. Store under 40Â°F/5Â°C refrigeration.

EQUIPMENT

LATEX GLOVES	KITCHEN SPOON	RUBBER SPATULA	CONTAINER WITH LID
LINE INSERT PAN WITH LID	MEASURING CUPS		

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	SAUTEED MUSHROOMS		ID#:	VEG - 08
SHELF LIFE:	1 DAYS		DATE ISSUED:	3/6/2012
			PORTIONS:	x 1/3 cup
	YIELD:	34 - x 1/3 cup	68 - x 1/3 cup	136 - x 1/3 cup
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	34 - x 1/3 cup	68 - x 1/3 cup	136 - x 1/3 cup
SOP - 06	BUTTER UNSALTED	1 lb / 454 g	2 lb / 907 g	4 lb / 1.81 Kilog
	GARLIC IN OIL	1 x 1/3 cup	2 x 1/3 cup	4 x 1/3 cup
	SPICE SALT KOSHER	1 TBL	2 TBL	1/4 cup
	SPICE PEPPER WHITE GROUND	1 TBL	2 TBL	1/4 cup
	MUSHROOM (FRESH SLICED)	5 lb / 2.27 Kilog	10 lb / 4.54 Kilog	20 lb / 9.07 Kilog
PREPARATION				
NOTE: IF USING WHOLE MUSHROOMS START AT STEP 1 OTHERWISE GO TO STEP 2				
STEP 1	Place mushrooms in a colander and wash thoroughly by running under cold water and tossing lightly by hand, continuously moving the mushrooms to make sure all the dirt is washed off. Drain thoroughly. Slice into 1/4" slices. Reserve.			
NOTE: BE SURE TO USE SAFETY GLOVE WHEN SLICING MUSHROOMS				
STEP 2	In a tilt skillet or stock pot, melt the butter then add the garlic. Cook over high heat until garlic begins to turn golden. Add mushrooms and white pepper. Continue to cook over high heat until mushrooms are glossy and the water has begun to come out of them.			
STEP 3	Add the salt to the mushrooms and stir it in completely.			
STEP 4	Remove from heat. Transfer what is needed for service to a line insert pan. Place remaining mushrooms on a sheet tray lined with parchment paper. Place in walk-in cooler to chill quickly.			
STEP 5	Once chilled transfer to a suitable size storage container. Cover with lid, label, date, initial and day dot. Store under 40Â°F(5Â°C) refrigeration.			
NOTE: BUSY RESTAURANTS SHOULD HOLD THE MUSHROOMS IN THIS STATE AND HEAT AMOUNT NEEDED PER HOUR.				
NOTE: HIGH VOLUME SERVICE HEAT TO 145Â°F(63Â°C) ONLY THE AMOUNT OF MUSHROOMS NEEDED FOR ONE HOUR IN SAUTE PAN. TRANSFER TO A LINE INSERT PAN FOR SERVICE.				
NOTE: LOW VOLUME SERVICE MAKE SMALLEST BATCH SIZE OR PORTION INTO 1/3 CUP PORTIONS IN STRIPPER BAGS AND STORE UNDER 40Â°F/5Â°C REFRIGERATION. FOR SERVICE MICROWAVE FOR 20 SECONDS				
EQUIPMENT				
COLANDER	STOCK POT/TILT SKILLET	PARCHMENT PAPER	CUTTING BOARD	
SHEET TRAYS	PLASTIC WRAP	CONTAINER WITH LID	FRENCH KNIFE	
SAFETY GLOVE				
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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	CARAMELIZED ONION TOPPING	ID#:	VEG - 08.1
SHELF LIFE:	1 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	x 1/3 cup
	YIELD:	5 - lb / 2.3 - Kilog	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	30.03 - x 1/3 cup	

VEG - 07.2

ONIONS (JULIENNE STRIPS)	5 lb / 2.27 Kilog
BUTTER UNSALTED	4 oz / 113 g
SPICE SALT KOSHER	1 TBL
SPICE PEPPER BLACK GROUND	1 TBL

PREPARATION

STEP 1 Place melted butter in a suitable size saute pan. Heat and then add onions. Cook for 25-30 minutes over medium high heat, stirring occasionally. Cook until onions are caramelized. Onions should be a deep golden brown in color and have a sweet taste. DO NOT BURN. Remove from the heat.

NOTE: DO NOT OVERLOAD PAN. THIS WILL NOT ALLOW ALL THE ONIONS TO CARAMELIZE PROPERLY OR EVENLY.

STEP 1 Add seasonings and stir to incorporate. Transfer into a line insert pan for service.

EQUIPMENT

SAUCE PAN	KITCHEN SPOON	CONTAINER WITH LID	MEASURING SPOONS
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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	CARAMELIZED ONION (SCRAPS)	ID#:	VEG - 08.2
SHELF LIFE:	1 DAYS	DATE ISSUED:	6/7/2012
		PORTIONS:	x 1/3 cup
	YIELD:	5 - lb / 2.3 - Kilog	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	30.03 - x 1/3 cup	

SOP - 22.3

YELLOW ONION SLICED	5 lb / 2.27 Kilog	
sliced, 1/2" scrap onions, no root ends, large rings and pieces cut in half, no skin		
BUTTER UNSALTED	4 oz / 113 g	
SPICE SALT KOSHER	1 TBL	
SPICE PEPPER BLACK GROUND	1 TBL	

PREPARATION

STEP 1 Remove all root ends, onion skin and cut larger rings and longer pieces in half.

NOTE: DO NOT MIX THE 1/4" JULIENNE ONIONS WITH THE SCRAP ONION PIECES. THEY WILL BURN BEFORE THE LARGER ONIONS ARE CARAMELIZED PROPERLY.

STEP 2 Place cubed butter in a suitable sauté pan. Heat until melted and add onions. Cook slowly for 45 minutes over medium heat, stirring occasionally. Cook until onions are completely caramelized. Onions should be a deep golden brown in color and have a sweet taste. Remove from the heat.

NOTE: DO NOT OVERLOAD PAN. THIS WILL NOT ALLOW ALL THE ONIONS TO CARAMELIZE PROPERLY OR EVENLY. DO NOT BURN. NOTE: THE 1/2" SCRAP ONIONS, COOK TIME WILL BE APPROXIMATELY 45 MINUTES OR LONGER. BE SURE TO COOK OVER MEDIUM HEAT AND STIR OCCASIONALLY.

EQUIPMENT

SAUCE PAN	KITCHEN SPOON	CONTAINER WITH LID	MEASURING SPOONS
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INSURE THAT ALL THE WORK AREA, EQUIPMENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	SAUTEED MERLOT MUSHROOMS	ID#:	VEG - 09
SHELF LIFE:	1 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	x 1/3 cup
	YIELD:	34 - x 1/3 cup	68 - x 1/3 cup
			136 - x 1/3 cup
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	34 - x 1/3 cup	68 - x 1/3 cup
			136 - x 1/3 cup

<u>BUTT - 01.1</u>	MERLOT GARLIC BUTTER	1 lb / 454 g	2 lb / 907 g	4 lb / 1.81 Kilog
<u>SOP - 06</u>	MUSHROOM (FRESH SLICED)	5 lb / 2.27 Kilog	10 lb / 4.54 Kilog	20 lb / 9.07 Kilog

PREPERATION

NOTE: IF USING PRE-SLICED MUSHROOMS, SKIP STEP 1 GO TO STEP 2

STEP 1 If using whole mushrooms, place mushrooms in a large colander. Quickly rinse the mushrooms under running water using your hands to move the mushrooms around to rinse off any dirt. Shake off the excess water from the mushrooms and then place them on a sheet pan. Using a dry towel to dry off the mushrooms before slicing. Slice into 1/4" slices and reserve.

NOTE: DO NOT OVER WASH MUSHROOMS IN WATER. THEY WILL ABSORB THE WATER.

NOTE: BE SURE TO USE SAFETY GLOVE WHEN SLICING MUSHROOMS

STEP 2 In a tilt skillet or RONDUE PAN on low heat, melt the butter completely. Add mushrooms and cook over medium heat until mushrooms are tender and browned. Using a kitchen spoon, mix evenly, stirring to incorporate butter.

NOTE: USE THE CORRECT SIZE RONDUE PAN AND DO NOT BURN BUTTER

STEP 3 Remove from heat. Place mushrooms on a tray lined with parchment paper. Place in walk-cooler to chill quickly.

STEP 4 Once chilled transfer mushrooms into line insert pans. Cover with lid, label, date, initial, and day dot. Store under 40°F/5°C refrigeration.

NOTE: BUSY RESTAURANTS SHOULD HOLD THE MUSHROOMS REFRIGERATED AND RE-HEAT THE AMOUNT NEEDED PER HOUR. HIGH VOLUME SERVICE: HEAT IN A SAUTE PAN TO 145°F/63°C ONLY THE AMOUNT OF MUSHROOMS NEEDED FOR ONE HOUR OF SERVICE. TRANSFER TO A LINE INSERT PAN FOR SERVICE.

EQUIPMENT

RONDUE/TILT SKILLET	PARCHMENT PAPER	CUTTING BOARD	SHEET TRAYS
LINE INSERT PAN WITH LID	FRENCH KNIFE	SAFETY GLOVE	MEASURING CUPS
MEASURING SPOONS			

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	SIDE OF ASPARAGUS	ID#:	VEG - 10.1
SHELF LIFE:	2 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	x 4oz
		YIELD:	4 - oz / 113 - g 80 - oz / 2.27 - Kilog
		INGREDIENTS	MEASURE
		PORTIONS PER BATCH	1 - x 4oz 20 - x 4oz

VEG - 12.2
BUTT - 01.1

BLANCHED ASPARAGUS
MERLOT GARLIC BUTTER

4 oz / 113 g
1 #100 scoop

5 lb / 2.27 Kilog
20 #100 scoop

PREPARATION

STEP 1 Place 4oz/114g of blanched asparagus into a stripper bag. Add Merlot Garlic Butter using a HEAPING #100 scoop. Store the portions in a proper storage container. Cover with lid, label, date, day dot, initial, rotate, and place under 40°F/5°C refrigeration or place into a line insert pan for service.

NOTE: THE INGREDIENTS IN THE 5lbs BATCH CAN BE TOSSED TOGETHER IN A LARGE BOWL AND THEN PORTIONED INTO STRIPPER BAGS.

EQUIPMENT

STRIPPER BAGS CONTAINER WITH LID MEASURING SPOONS LARGE MIXING BOWL
#100 SCOOP

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	SIDE OF BROCCOLI	ID#:	VEG - 10.2
SHELF LIFE:	2 DAYS	DATE ISSUED:	3/6/2012
PORTIONS: x 5oz			
YIELD:		5 - oz / 142 - g	75 - oz / 2.13 - Kilog
INGREDIENTS		MEASURE	
PORTIONS PER BATCH		1 - x 5oz	15 - x 5oz

VEG - 12.1
BUTT - 01.1

BLANCHED BROCCOLI
MERLOT GARLIC BUTTER

5 oz / 142 g
1 #100 scoop

4 lb + 11 oz / 2.13 Kilog
15 #100 scoop

PREPARATION

STEP 1 Place 5oz/142g of blanched broccoli into a stripper bag. Add Merlot Garlic Butter using a HEAPING #100 scoop. Store the portions in a proper storage container. Cover with lid, label, date, day dot, initial, rotate, and place under 40Â°F/5Â°C refrigeration or place into a line insert pan for service.

NOTE: THE INGREDIENTS IN THE 5lbs BATCH CAN BE TOSSED TOGETHER IN A LARGE BOWL AND THEN PORTIONED INTO STRIPPER BAGS.

EQUIPMENT

STRIPPER BAGS CONTAINER WITH LID MEASURING SPOONS LARGE MIXING BOWL
#100 SCOOP

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	SIDE OF GREEN BEANS	ID#:	VEG - 10.3
SHELF LIFE:	2 DAYS	DATE ISSUED:	3/6/2012
PORTIONS: x 4oz			
YIELD:		4 - oz / 113 - g	80 - oz / 2.27 - Kilog
INGREDIENTS		MEASURE	
PORTIONS PER BATCH		1 - x 4oz	20 - x 4oz

VEG - 12.3
BUTT - 01.1

BLANCHED GREEN BEANS
MERLOT GARLIC BUTTER

4 oz / 113 g
1 #100 scoop

5 lb / 2.27 Kilog
20 #100 scoop

PREPARATION

STEP 1 Place 4oz/114g of blanched green beans into a stripper bag. Add Merlot Garlic Butter using a HEAPING #100 scoop. Store the portions in a proper storage container. Cover with lid, label, date, day dot, initial, rotate, and place under 40Â°F/5Â°C refrigeration or place into a line insert pan for service.

NOTE: THE INGREDIENTS IN THE 5lbs BATCH CAN BE TOSSED TOGETHER IN A LARGE MIXING BOWL AND THEN PORTIONED INTO STRIPPER BAGS.

EQUIPMENT

STRIPPER BAGS CONTAINER WITH LID MEASURING SPOONS LARGE MIXING BOWL
#100 SCOOP

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	BLANCHED BROCCOLI	ID#:	VEG - 12.1
SHELF LIFE:	2 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	Ounce
		YIELD:	5 - lb / 2.3 - Kilog
		INGREDIENTS	MEASURE
		PORTIONS PER BATCH	80 - oz / 2.27 - Kilog

WATER	3 gal / 11.36 l		
SPICE SALT KOSHER	1 cup		
BROCCOLI FRESH	5 lb / 2.27 Kilog		

PREPARATION

- STEP 1** Place water and salt in a suitable container to cook. Place it on the highest heat available and bring it to a full rolling boil. Make sure the water is at a rolling boil before blanching.
- STEP 2** Add broccoli to boiling salted water. Cook broccoli until they are just cooked and still firm, approximately 2 minutes. Remove vegetables from boiling water with a fry skimmer and place them in a perforated pan. Plunge them immediately into an ice water bath to shock. Shocking stops the cooking process and sets the color.
- STEP 3** When the vegetables are completely cold, drain well and transfer to a suitable size, clean, sanitary storage container. Portion 5 oz//142 g of broccoli into a stripper bag. Add #100 scoop of Merlot garlic butter into the bag and close. Place portioned vegetables into a line insert pan. Cover with lid, label, date, initial and day dot. Rotate and store under 40Â°F(5Â°C) refrigeration until needed.

EQUIPMENT

SKIMMER	LINE INSERT PAN	STOCK POT	KITCHEN SPOON
GALLON MEASURE	PREFORATED PAN	CONTAINER WITH LID	MEASURING CUPS

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	BLANCHED ASPARAGUS	ID#:	VEG - 12.2
SHELF LIFE:	2 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	Ounce
	YIELD:	3 - lb / 1.4 - Kilog	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	48 - oz / 1.36 - Kilog	

WATER	3 gal / 11.36 l		
SPICE SALT KOSHER	1 cup		
ASPARAGUS	5 lb / 2.27 Kilog		

PREPARATION

- STEP 1** Place water and salt in a suitable container to cook. Place it on the highest heat available and bring it to a full rolling boil. Make sure the water is at a rolling boil before blanching.
- STEP 2** Add asparagus to boiling salted water. Cook asparagus until they are just cooked and still firm, approximately 2 minutes. Remove vegetables from boiling water with a fry skimmer and place them in a perforated pan. Plunge them immediately into an ice water bath to shock. Shocking stops the cooking process and sets the color.
- STEP 3** When the vegetables are completely cold, drain well and transfer to a suitable size, clean, sanitary storage container. Portion 4 oz/113 g of asparagus into a stripper bag. Add #100 scoop of Merlot garlic butter into the bag and close. Place portioned vegetables into a line insert pan. Cover with lid, label, date, initial and day dot. Rotate and store under 40°F(5°C) refrigeration until needed.

EQUIPMENT

SKIMMER	LINE INSERT PAN	STOCK POT	KITCHEN SPOON
MEASURING CUPS	PREFORATED PAN	CONTAINER WITH LID	

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	BLANCHED GREEN BEANS	ID#:	VEG - 12.3
SHELF LIFE:	2 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	Ounce
		YIELD:	5 - lb / 2.3 - Kilog
		INGREDIENTS	MEASURE
		PORTIONS PER BATCH	80 - oz / 2.27 - Kilog

WATER	3 gal / 11.36 l		
SPICE SALT KOSHER	1 cup		
BEAN GREEN	5 lb / 2.27 Kilog		

PREPARATION

- STEP 1** Place water and salt in a suitable container to cook. Place it on the highest heat available and bring it to a full rolling boil. Make sure the water is at a rolling boil before blanching.
- STEP 2** Add green beans to boiling salted water. Cook green beans until they are just cooked and still firm, approximately 2 minutes. Remove vegetables from boiling water with a fry skimmer and place them in a perforated pan. Plunge them immediately into an ice water bath to shock. Shocking stops the cooking process and sets the color.
- STEP 3** When the vegetables are completely cold, drain well and transfer to a suitable size, clean, sanitary storage container. Portion 4 oz/113 g of green beans into a stripper bag. Add #100 scoop of Merlot garlic butter into the bag and close. Place portioned vegetables into a line insert pan. Cover with lid, label, date, initial and day dot. Rotate and store under 40°F (5°C) refrigeration until needed.

EQUIPMENT

SKIMMER	LINE INSERT PAN	STOCK POT	KITCHEN SPOON
GALLON MEASURE	MEASURING CUPS	PREFORATED PAN	CONTAINER WITH LID

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	BLANCHING OF PEAS SNAP	ID#:	VEG - 12.4
SHELF LIFE:	2 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	4 OZ(0)
	YIELD:	3 - lb / 1.4 - Kilog	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	12 - 4 OZ(0)	
	WATER	3 gal / 11.36 l	
	SPICE SALT IODIZE TABLE	1 cup	
	PEAS SNAP	3 lb / 1.36 Kilog	
	PREPARATION		
STEP 1	Place water and salt in a suitable container to cook. Place it on the highest heat available and bring it to a full boil. Make sure the water is at a rolling boiler before blanching.		
STEP 2	Add the snap peas to the boiling salted water. Cook snap peas for 1 minute so they are still firm. Remove the snap peas with a fry skimmer and place them in a perforated pan. Plunge them immediately into an ice water bath to shock. Shocking stops the cooking process and sets the color.		
	NOTE: SHOCKING THE VEGETABLE IN AN ICE BATH WILL STOP THE COOKING PROCESS AND SETS THE COLOR.		
STEP 3	When the snap peas are completely cold, drain well and place in a clean container. Portion into stripper bags and place into a line insert pan. Cover with lid. Label, date, initial and day dot. Store under 40Â°F/5Â°C refrigeration until needed.		
	EQUIPMENT		
	STOCK POT	STRIPPER BAGS	LINE INSERT PAN WITH LID
	HOTEL PAN PERFORATED		SKIMMER
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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	FRESH VEGETABLE	ID#:	VEG - 13
SHELF LIFE:	USE IMMEDIATELY	DATE ISSUED:	3/6/2012
		PORTIONS:	Portion
	YIELD:	3 - Portion	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	3 - Portion	

[VEG - 10.3](#)
[VEG - 10.2](#)
[VEG - 10.1](#)
[VEG - 12.4](#)

SIDE OF GREEN BEANS	0.75 portion
SIDE OF BROCCOLI	0.75 portion
SIDE OF ASPARAGUS	0.75 portion
BLANCHING OF PEAS SNAP	0.75 portion

PREPARATION

STEP 1

Microwave the vegetable portion for 30-45 seconds or until steaming hot. (180Â°F/82Â°C)

SERVE IMMEDIATELY!!

EQUIPMENT

MICROWAVE OVEN

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	WHITE CHEDDAR MASHED POTATO	ID#:	VEG - 15
SHELF LIFE:	2 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	#10 scoop
	YIELD:	8 - qt / 7.6 - l	16 - qt / 15.14 - l
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	80 - #10 scoop	160 - #10 scoop

WATER	1 gal / 3.79 l	2 gal / 7.57 l	
POTATO PEELED (for Europe use Merris Piper Potatoes)	10 lb / 4.54 Kilog	20 lb / 9.07 Kilog	
BUTTER UNSALTED	1 lb / 454 g	2 lb / 907 g	
CREAM HEAVY WHIPPING	1 qt / 946 ml	2 qt / 1.89 l	
SPICE SALT KOSHER	2 TBL	1/4 cup	
SPICE PEPPER BLACK COARSE GROUND	2 tsp	4 tsp	
GARLIC IN OIL	2 tsp	4 tsp	
BASE VEGETABLE medium, grated	2 tsp	4 tsp	
CHEESE CHEDDAR WHITE BLOCK	2 lb / 907 g	4 lb / 1.81 Kilog	
CHEESE ROMANO GRATED	8 oz / 227 g	1 lb / 454 g	

PREPERATION

- STEP 1 In a large stock pot add water. Add potatoes into water. Bring potatoes to a boil over medium high heat. Stir potatoes with kitchen spoon. Let potatoes cook for 20 to 25 minutes or until potatoes are tender.
NOTE: TO TEST THE DONENESS OF THE POTATOES, PUT A FEW POTATOES IN A TOWEL AND GENTLY SQUEEZE TO CHECK THE SOFTNESS. THEY SHOULD CRUMBLE EASILY.
- STEP 2 While the potatoes are cooking, place seasoning, butter, cream, and vegetable base together in a sauce pan and place on heat to 180Â°F/82Â°C for 1 minute melt butter. Transfer mixture to an 8 cup measuring jug and reserve to add to the potatoes. This will make pouring the mixture into mixer much easier. Use a spatula to remove the seasonings from the sauce pan.
NOTE: DO NOT LET THE CREAM MIXTURE BOIL. CHECK EXPIRATION DATE ON CREAM TO BE SURE IT IS NOT EXPIRED.
- STEP 3 When the potatoes are tender, remove from heat and pour potatoes through a colander to strain off the water. Place potatoes into the Hobart mixing bowl. Add 2/3 of the cream mixture into the mixing bowl. Using the ballon whip attachment, mix the potatoes on low speed to incorporate the cream mixture. Add the remainder of the cream mixture to the potatoes to incorporate. Use a spatula to remove any remaining seasonings in the jug. Let mix on low speed until potatoes and cream are fully blended, approximately 1 1/2 minutes.
NOTE: IF POTATOES ARE GLUEY, STICKY, TIGHT OR TOO STARCHY, LEAVE THEM IN WATER FOR 2 TO 3 MINUTES OFF THE HEAT.
- STEP 4 Add cheeses and mix on medium speed until cheese is fully mixed in, about two minutes. Mix on high speed for 15 to 30 seconds to fluff the potatoes.
NOTE: DO NOT OVER MIX
- STEP 5 Place on sheet pans and cover with plastic wrap. Using a sharp knife poke small holes in the plastic wrap to vent. Use a spatula to scrape the potatoes from the mixing bowl. Place in walk-in cooler to chill down to 40Â°F/5Â°C. Once cooled, transfer into line insert pans with scorch bags. Cover with lid, label, date, initial and day dot. Store under 40Â°F/5Â°C refrigeration.

Cooling Procedures

1. Fill out labels with the product name, day & date of production.
2. Combine equal parts cold water and ice to create an ice bath large enough for the amount of product to be cooled.
3. Place 16 cups of product into large heat seal bag or 6 cups of product into small heat bags or suitable container.
4. Seal the bag approximately 4in / 10cm from the opening. Place label inside sealed bag and seal again above the label to keep dry and legible.
5. Place each bag or container into the ice bath and record the time in a cooling log.
6. At two hours, verify that the temperature is 70Â°F/21Â°C or less and record. Place an instant read thermometer between two bags that are on top of each other. Shake each bag or stir contents of containers to establish an even product temperature
7. Every two hours, check the temperature and record.
8. 8) During cooling process, add ice to ice bath as needed to maintain temperature of 40Â°F/5Â°C or less.
9. Once the product has reached 40Â°F/5Â°C or less (four hours additional maximum). Place in cooler and rotate using FIFO. (First In First Out)

EQUIPMENT

LARGE STOCK POT OR RONDO PAN	SAUCE POT	HOBART MIXER WITH BALLOON WHIP ATTACHMENTS	SPATULA
PLASTIC WRAP	FRENCH KNIFE	MEASURING CUPS	MEASURING SPOONS
SAFETY GLOVE			

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	BBQ ONIONS	ID#:	VEG - 18
SHELF LIFE:	1 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	1/2 cup
	YIELD:	8 - 3.5 oz	16 - 3.5 oz
	32 - 3.5 oz		
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	8.75 - 1/2 cup	17.5 - 1/2 cup
	35 - 1/2 cup		
<u>VEG - 08.1</u> <u>HSC - 02</u>	<p>CARAMELIZED ONION TOPPING 1 lb + 4 oz / 567 g 2 lb + 8 oz / 1.13 Kilog 5 lb / 2.27 Kilog</p> <p>HICKORY BBQ SAUCE 1 cup 2 cup 1 qt / 946 ml</p> <p style="text-align: center;">PREPARATION</p> <p>STEP 1 Add caramelized onion topping. Add BBQ sauce and mix well with spoon. Bring to simmer. Transfer into a line insert pan for service.</p> <p style="text-align: center;">EQUIPMENT</p> <p style="text-align: center;">SAUCE PAN KITCHEN SPOON LINE INSERT PAN</p> <p>INSURE THAT ALL THE WORK AREA, EQUIPMENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!</p>		

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	GRILLED YELLOW ONIONS SALSA	ID#:	VEG - 20
SHELF LIFE:	1 DAYS	DATE ISSUED:	6/21/2012
		PORTIONS:	Pound
	YIELD:	1 - lb / 454 - g	2 - lb / 907 - g
			4 - lb / 1.8 - Kilog
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	1 - lb / 454 - g	2 - lb / 907 - g
			4 - lb / 1.81 - Kilog

SOP - 22.3	YELLOW ONION SLICED	1 lb / 454 g	2 lb / 907 g	4 lb / 1.81 Kilog
	1/2" peeled, sliced			
	OIL SALAD	2 TBL	1/4 cup	1/2 cup

PREPERATION

- STEP 1 Lay the onions on a sheet pan in a singular layer. Using a pastry brush, coat onions thoroughly with the oil. Turn onions over and repeat the brushing process.
- NOTE: GENTLY HANDLE ONIONS TO KEEP RINGS TOGETHER FOR BETTER YIELD AND EASIER GRILLING**
- STEP 2 Place onions on well oiled 500°F/260°C broiler with metal spatula. Grill onions for approximately 10 to 12 minutes or until onions are well charred. Using a metal spatula and tongs to turn over onions. Turn over gently to keep onions together as best as you can Grill for 10 to 12 minutes or until the onions are well charred. Again using the metal spatula and tongs to carefully remove onions from broiler. Place on a sheet pan to let cool under refrigeration
- NOTE: DO NOT BURN THE ONIONS. REMOVE ANY OF THE BURNT OUTER RINGS**
- STEP 3 Using a french knife dice grilled onions into 1/2" to 3/4" pieces and reserve for the making of the salsa recipe.
- NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING ONIONS**

EQUIPMENT

CUTTING BOARD	KNIFE	SAFETY GLOVE	SHEET PANS
SPATULA	TONGS		

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM: SHELF LIFE:	GRILLED RED ONIONS SALSA		ID#:	VEG - 20.1
	1 DAYS		DATE ISSUED:	6/21/2012
			PORTIONS:	Pound
	YIELD:	1 - lb / 454 - g	2 - lb / 907 - g	4 - lb / 1.8 - Kilog
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	1 - lb / 454 - g	2 - lb / 907 - g	4 - lb / 1.81 - Kilog
SOP - 22				
	RED ONIONS (SLICED)	1 lb / 454 g	2 lb / 907 g	4 lb / 1.81 Kilog
	1/2" peeled, sliced			
	OIL SALAD	2 TBL	1/4 cup	1/2 cup
PREPERATION				
STEP 1	Lay the onions on a sheet pan in a singe layer. Using a pastry brush, coat onions thoroughly with the oil. Turn onions over and repeat the brushing process.			
	NOTE: GENTLY HANDLE ONIONS TO KEEP RINGS TOGETHER FOR BETTER YIELD AND EASIER GRILLING			
STEP 2	Place onions on well oiled 500Â°F/260Â°C broiler with metal spatula. Grill onions for approximately 10 to 12 minutes or until onions are well charred. Using a metal spatula and tongs to turn over onions. Turn over gently to keep onions together as best as you can Grill for 10 to 12 minutes or until the onions are well charred. Again using the metal spatula and tongs to carefully remove onions from broiler. Place on a sheet pan to let cool under refrigeration			
	NOTE: DO NOT BURN THE ONIONS. REMOVE ANY OF THE BURNT OUTER RINGS			
STEP 3	Using a french knife dice grilled onions ino 1/2" to 3/4" pieces and reserve for the making of the salsa recipe.			
	NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING ONIONS			
EQUIPMENT				
	CUTTING BOARD	KNIFE	SAFETY GLOVE	SHEET PANS
	SPATULA	TONGS		
INSURE THAT ALL THE WORK AREA, EQUIMPENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!				

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	ROASTED RED PEPPER STRIPS	ID#:	VEG - 21.1
SHELF LIFE:	2 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	Ounce
	YIELD:	58 - oz / 1.6 - Kilog	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	58 - oz / 1.64 - Kilog	
<div style="display: flex; justify-content: space-between;"> <div>PEPPER RED ROASTED</div> <div>1 3kg can(0)</div> <div style="border-left: 1px solid black; width: 100px;"></div> <div style="border-left: 1px solid black; width: 100px;"></div> </div>			
PREPARATION			
NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING PEPPERS			
STEP 1	Wipe clean, the top of the canned peppers and ensure the can opener is also clean and sanitized.		
STEP 2	Open the can and drain the peppers in a colander.		
STEP 3	Cut the peppers into 1/4" julienne strips. Place in a suitable size storage container. Cover, label, initial, and day dot. Store under 40Â°F / 5Â°C refrigeration.		
EQUIPMENT			
	CUTTING BOARD	KNIFE	CONTAINER WITH LID
	CAN OPENER	SAFETY GLOVE	COLANDER
INSURE THAT ALL THE WORK AREA, EQUIPMENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!			

HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	ROASTED RED PEPPERS DICED	ID#:	VEG - 21.2
SHELF LIFE:	3 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	Ounce

	YIELD:	58 - oz / 1.6 - Kilog		
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	58 - oz / 1.64 - Kilog		

PEPPER RED ROASTED 1 3kg can(0) | |

PREPARATION

NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING PEPPERS

STEP 1 Open the jar and drain the peppers into a colander.
STEP 2 cut the peppers into 1/4 " julienne strips. Then dice the peppers into 1/4" dice.
STEP 3 Place in a line insert pan. Cover, label, initial, and day dot. Store under 40Â°F / 5Â°C refrigeration.

EQUIPMENT

CUTTING BOARD KNIFE CONTAINER WITH LID COLANDER
CAN OPENER SAFETY GLOVE

INSURE THAT ALL THE WORK AREA, EQUIPMENT, COOKING UTENSILS, AND CONTAINERS USED FOR THE PREPARATION OR STORAGE OF THIS PRODUCT ARE CLEAN, SANITARY, AND FREE FROM CONTAMINANTS!

HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	GRILLED TOMATOES SALSA		ID#:	VEG - 22
SHELF LIFE:	1 DAYS		DATE ISSUED:	3/6/2012
			PORTIONS:	Each
	YIELD:	10 - Each	20 - Each	40 - Each
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	10 - Each	20 - Each	40 - Each
	TOMATO VINE RIPE 4X5	10 Each	20 Each	40 Each
	OIL SALAD	1/2 cup	1 cup	2 cup
PREPERATION				
STEP 1	Place in cold water to wash. Remove and drain. Using a coring tool, remove the core from the tomatoes. Make sure the entire core is removed.			
STEP 2	Place whole tomatoes into a stainless steel mixing bowl or suitable size container. Pour salad oil over tomatoes and gently toss until tomatoes are evenly coated. Using tongs place tomatoes on a broiler core end down on a 500°F/260°C broiler. Grill tomatoes on all sides until evenly charred. Remove from broiler and place into suitable size container.			
	NOTE: GRILLING TIME WILL BE APPROXIMATELY 20 TO 25 MINUTES TO PROPERLY CHAR TOMATOES. BE CAREFUL WHEN PLACING TOMATOES ON BROILER. OIL WILL CREATE FLAMES. BE SURE TO CLEAN GRILL TO REMOVE ANY EXCESS SKIN LEFT FROM TOMATOES			
STEP 3	Using firm wire whip, crush tomatoes into large pieces. Pour tomato pieces into colander to remove the juice. Using tongs, stir tomatoes gently to help drain the excess juice from the tomatoes. Transfer drained tomatoes into another container. Let tomato pieces cool uncovered to 40°F/5°C under refrigeration and reserve for the making of the salsa recipe.			
	NOTE: DO NOT OVER CRUSH THE TOMATOES WITH WIRE WHIP. OVER CRUSHING WILL EFFECT THE YIELD. TOMATOES WILL BE BROKEN DOWN WITH BERMIXER IN THE MAKING OF THE SALSA RECIPE.			
EQUIPMENT				
	CORING TOOL	STAINLESS STEEL MIXING BOWL	WIRE WHIP	CONTAINER WITH LID
	LATEX GLOVES	TONGS	COLANDER	
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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	GRILLED JALAPENOS SALSA		ID#:	VEG - 23
SHELF LIFE:	1 DAYS		DATE ISSUED:	3/6/2012
			PORTIONS:	Each
	YIELD:	1 - Each	2 - Each	4 - Each
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	1 - Each	2 - Each	4 - Each
	PEPPER JALAPENO	1 Each	2 Each	4 Each
	OIL SALAD	1/2 tsp	1 tsp	2 tsp
	PREPERATION			
STEP 1	Place jalapenos in a small bowl. Brush salad oil over peppers to coat.			
STEP 2	Place peppers on 500Â°F/260Â°C broiler and broil until peppers are charred on all sides. Remove from broiler.			
	NOTE: PLACE PEPPERS IN THE GROOVES OF THE BROILER SO THEY DON'T ROLL OFF. GRILL TIME IS APPROXIMATELY 8 MINUTES FOR ALL SIDES			
STEP 3	Let peppers cool under refrigeration. Using a French knife, cut the top of the pepper off. Cut peppers in half lengthwise. Remove all seeds and veins. Finely chop peppers into 1/8 inch pieces and reserve in container for the making of the salsa recipe.			
	NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING PEPPERS.			
	EQUIPMENT			
	CUTTING BOARD	KNIFE	SAFETY GLOVE	MIXING BOWL
	TONGS	PASTRY BRUSH	CONTAINER WITH LID	
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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	ROASTED MUSHROOMS		ID#: VEG - 24	
SHELF LIFE:	3 DAYS		DATE ISSUED: 3/6/2012	
			PORTIONS: 1/4 cup	
	YIELD:	1.5 - qt / 1.4 - l	3 - qt / 2.84 - l	4.5 - qt / 4.3 - l
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	24 - 1/4 cup	48 - 1/4 cup	72 - 1/4 cup
SEAS - 01.1	MUSHROOM WHITE	3 lb / 1.36 Kilog	6 lb / 2.72 Kilog	9 lb / 4.08 Kilog
	medium, cleaned, with stems on			
	BUTTER ALTERNATE	1/4 cup + 2 TBL / 89 ml	3/4 cup / 177 ml	1 cup + 2 TBL / 266 ml
	SEASONING SALT (ALL PURPOSE)	2 TBL	1/4 cup	1/3 cup
PREPARATION				
STEP 1	Place mushrooms in a china cap and quickly rinse off any excess dirt. Use a towel to dry off the mushrooms and remove any remaining dirt.			
STEP 2	Place dry mushrooms in a stainless steel mixing bowl. Add the Phase and seasoning. Toss the mushrooms with the seasoning and phase with gloved hand to coat evenly.			
STEP 3	Place mushrooms on a lined sheet pan and spread out over sheet pan. Place into a 350Â°F/177Â°C conventional oven and roast mushrooms for 20 to 25 minutes or until mushrooms are a deep golden brown. Remove mushrooms from oven and allow to cool.			
STEP 4	Once mushrooms have cooled, cut in half. Place into line insert pans with lids. Label, date, initial, and day dot. Store under 40Â°F/5Â°C refrigeration.			
NOTE: BE SURE TO USE A SAFETY GLOVE WHEN CUTTING MUSHROOMS				
EQUIPMENT				
	CHINA CAP	PAPER TOWELS	MIXING BOWL	CUTTING BOARD
	SHEET TRAYS	LINE INSERT PAN WITH LID	LATEX GLOVES	KNIFE
	SAFETY GLOVE			
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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	GRILLED VEGGIE SET	ID#:	VEG - 43
SHELF LIFE:	2 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	set
	YIELD:	1.5 - lb / 680 - g	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	6 - set	

SEAS -
01.1

SQUASH ZUCCHINI	18 slice
SQUASH YELLOW	18 slice
OIL SALAD	1/2 cup
SEASONING SALT (ALL PURPOSE)	1/2 cup

PREPERATION

- STEP 1 Cut off ends of the zucchini and squash about 3/4"/19 mm.
- STEP 2 On a clean slicer, set the cut thickness to 1/4"/7 mm. Carefully place zucchini or squash on the slicer and proceed to cut the veggie lengthwise. Discard the first and last slice. When finished, place veggies on a clean sheet pan.
- NOTE: BE SURE TO USE SAFETY GLOVE WHEN USING SLICER**
- STEP 3 Brush salad oil on one side of vegetables then lightly season with seasoning salt.
- STEP 4 On a clean, hot broiler grill, place the seasoned side across and down on the grill to score. cook for approximately 1-2 minutes, just enough to get good grill marks. NOTE: ONLY GRILL VEGETABLES ON ONE SIDE. Remove from the grill and cool. Once cooled, place 3 zucchini slices and 3 squash slices into a 1/3 insert pan with deli paper on bottom of the pan. Lay the zucchini slices lengthwise on the paper then place the squash slices at an angle on top of the zucchini, repeat process again stacking the veggie sets on top of each other separated by the deli paper. Cover, label, date, and day dot. Rotate and store under 40°F/5°C refrigeration.

EQUIPMENT

SLICER	SAFETY GLOVE	KNIFE	CUTTING BOARD
PASTRY BRUSH	DELI OR LOGO PAPER	LINE INSERT PAN	TONGS

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	CONFETTI RICE		ID#: VEG - 45	
SHELF LIFE:	2 DAYS		DATE ISSUED: 5/2/2012	
			PORTIONS: #10 scoop	
	YIELD:	15 - #10 scoop	30 - #10 scoop	60 - #10 scoop
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	15 - #10 scoop	30 - #10 scoop	60 - #10 scoop
<u>VEG - 51</u>	RICE PILAF	1 qt / 946 ml	2 qt / 1.89 l	1 gal / 3.79 l
	cooled			
<u>SOP - 14.5</u>	DICED RED PEPPERS	1/2 cup	1 cup	2 cup
	CORN	1/2 cup	1 cup	2 cup
	whole kernals, drained			
	BROCCOLI FRESH	1/2 cup	1 cup	2 cup
	raw, small florets, 1" to 1 1/4"			
<u>SOP - 19</u>	CHOPPED PARSLEY	1/4 cup	1/2 cup	1 cup
<u>SOP - 13</u>	CHOPPED GREEN ONIONS	1/4 cup	1/2 cup	1 cup
PREPARATION				
STEP 1	Place rice into a large stainless steel bowl. Add peppers, corn, broccoli and fold into rice with a spatula until all ingredients are fully incorporated.			
STEP 3	Add parsley and green onions and fold into rice until fully incorporated. Portion both 2 #10 scoops and 3 #10 scoops into stripper bags and place into line separate insert pans. Cover with lid, label, date, initial and day dot. Store under 40°F/5°C refrigeration.			
EQUIPMENT				
	STAINLESS STEEL MIXING BOWL	SPATULA	MEASURING CUPS	MEASURING SPOONS
	LINE INSERT PAN WITH LID	STRIPPER BAGS	#10 SCOOP	
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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	GRILLED RATATOUILLE		ID#:	VEG - 46
SHELF LIFE:	3 DAYS		DATE ISSUED:	3/6/2012
			PORTIONS:	Cup
	YIELD:	8 - cup / 1.9 - l	16 - cup / 3.79 - l	32 - cup / 7.6 - l
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	8 - cup / 1.89 - l	16 - cup / 3.79 - l	32 - cup / 7.57 - l
	OIL OLIVE PURE	3/4 cup	1 1/2 cup	3 cup
	SQUASH ZUCCHINI	2 Each	4 Each	8 Each
	ends removed, cut into qters			
	SQUASH YELLOW	2 Each	4 Each	8 Each
	ends removed, cut into qters			
	EGGPLANT	1 Each	2 Each	4 Each
	ends removed, cut into qters			
	PEPPER BELL RED	2 Each	4 Each	8 Each
	stemmed, seeded, qtered			
	PEPPER YELLOW	1 Each	2 Each	4 Each
	stemmed, seeded, qtered			
SEAS - 01.1	SEASONING SALT (ALL PURPOSE)	2 tsp	4 tsp	8 tsp
VEG - 20.1	GRILLED RED ONIONS SALSA	1 cup	2 cup	1 qt / 946 ml
	TOMATO DICED CANNED	1 cup	2 cup	1 qt / 946 ml
	SPICE OREGANO LEAF	2 TBL	1/4 cup	1/2 cup
	GARLIC FRESH	4 tsp	8 tsp	1/3 cup
	chopped			
SOP - 19	CHOPPED PARSLEY	1/4 cup	1/2 cup	1 cup
PREPARATION				
STEP 1	In a hotel pan, place the olive oil in the pan. Add the zucchini, squash, eggplant, and peppers and toss in the oil to coat. Sprinkle the seasoning over the vegetables and toss to evenly distribute the seasoning.			
STEP 2	Place the vegetables on a clean well oiled 500°F/260°C broiler. Grill on the flesh sides to achieve good grill marks on zucchini, squash and eggplant. Grill the peppers on both sides to roast and cook through. Remove the vegetables from the grill and place on a sheet pan to cool under refrigeration.			
NOTE: COOK THE EGGPLANT FOR APPROXIMATELY 5 MINUTES OR UNTIL THE FLESH OF THE EGGPLANT HAS A LITTLE RESISTANCE, NOT MUSHY.				
STEP 3	Once cooled, cut the vegetables into 3/4" pieces and place into a large stainless steel mixing bowl. Add the onions, tomatoes, oregano, garlic and parsley and stir with a kitchen spoon to fully incorporate.			
STEP 4	Place into line insert pans. Cover with lid, label, initial, date and day dot. Store under 40°F/5°C refrigeration.			
EQUIPMENT				
	HOTEL OR SHEET PAN	MEASURING CUPS	KITCHEN SPOON	LINE INSERT PAN WITH LID
	SHEET PANS			
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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	LETTUCE LEAVES (WRAPS)	ID#:	VEG - 47
SHELF LIFE:	1 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	leaves
	YIELD:	12 - leaves	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	12 - leaves	

SOP - 02.2

ICEBERG LETTUCE LEAF

12 leaf

PREPARATION

STEP 1

Remove any soft leaves from the lettuce. Using a chef knife, cut the lettuce head in half from the bottom. Remove the liner leaves and save for mixed greens.

NOTE: BE SURE USE SAFETY GLOVE WHEN CUTTING THE LETTUCE.

STEP 2

Gently peel the lettuce leaves from the head. Place the leaves into a line insert pan, staking them on top of each other as they come off. Be sure to use a large enough line insert pan so not to damage the leaves. Cover with lid, label, date, initial and day dot. Store under 40Â°F/5Â°C refrigeration.

NOTE: LETTUCE LEAVES NEED TO BE AT LEAST 4" X 4" SO THEY CAN BE USED FOR THE LETTUCE WRAPS.

EQUIPMENT

CUTTING BOARD

CHEF KNIFE

SAFETY GLOVE

LINE INSERT PAN WITH LID

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	CUCUMBER SALAD	ID#:	VEG - 48
SHELF LIFE:	2 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	Cup
YIELD:		12 - cup / 2.8 - l	24 - cup / 5.68 - l
		48 - cup / 11.4 - l	
INGREDIENTS		MEASURE	
PORTIONS PER BATCH		12 - cup / 2.84 - l	24 - cup / 5.68 - l
		48 - cup / 11.36 - l	

<u>SOP - 52</u>	CUCUMBERS (SLICING OF)	3 qt / 2.84 l	1 1/2 gal / 5.68 l	3 gal / 11.36 l
<u>VEG - 07.1</u>	PEPPERS (JULIENNE STRIPS)	3 cup	1 1/2 qt / 1.42 l	3 qt / 2.84 l
<u>VEG - 07.2</u>	ONIONS (JULIENNE STRIPS)	3 cup	1 1/2 qt / 1.42 l	3 qt / 2.84 l
	PEPPER JALAPENO	2 TBL	1/4 cup	1/2 cup
	chopped fine, 1/8"			
<u>SOP - 31</u>	CILANTRO (CHOPPED)	3/4 cup	1 1/2 cup	3 cup
<u>DRESS - 30</u>	SESAME DRESSING	1 1/2 cup	3 cup	1 1/2 qt / 1.42 l

PREPARATION

- STEP 1 Place the cucumber on a cutting board. Using a chef knife, remove the ends of the cucumber.
- STEP 2 Peel cucumbers, cut in half lengthwise. With a spoon, remove seeds from the center of the cucumber. Cut cucumber into 1/4 inch half moons and place into a mixing bowl

NOTE: BE SURE TO USE A SAFETY GLOVE WHEN CUTTING THE CUCUMBERS

- STEP 3 Add red pepper strips, red onions, jalapenos and cilantro into the mixing bowl.
- STEP 4 Add sesame dressing and toss with gloved hands to incorporate. Cover mixing bowl with plastic wrap and place under 40°F/5°C refrigeration.

NOTE: LET THE VEGETABLES MARINATE FOR TWO HOURS BEFORE DRAINING.

- STEP 5 Remove the plastic wrap from the mixing bowl and draining off the sesame dressing. Place the vegetables into line insert pans with drain inserts and cover with lids. Label, date, initial and day dot. Store under 40°F/5°C refrigeration.

EQUIPMENT

CHEF KNIFE	SAFETY GLOVE	STAINLESS STEEL MIXING BOWL	KITCHEN SPOON
PLASTIC WRAP	LINE INSERT PAN WITH LID		

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	GRILLING OF PORTABELLA		ID#:	VEG - 49
SHELF LIFE:	2 DAYS		DATE ISSUED:	3/6/2012
			PORTIONS:	Each
	YIELD:	6 - Each	12 - Each	24 - Each
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	6 - Each	12 - Each	24 - Each
<u>SOP - 58</u>	PORTABELLO MUSHROOM	6 Each	12 Each	24 Each
PREPARATION				
STEP 1	Place the mushroom on a clean well oiled 500Â°F/260Â°C broiler. Cook for 1 minute and turn to diamond mark and cook for 1 more minute. Turn mushroom over with spatula and cook for 1 minute and turn to form diamond marks. Cook for 1 more minute.			
	NOTE: USE A METAL SPATULA TO TURN THE MUSHROOM TO AVOID BREAKAGE			
	NOTE: DO NOT BURN MUSHROOMS			
STEP 2	Remove the grilled mushrooms from the broiler and place on a sheet pan. Let mushrooms cool under refrigeration.			
STEP 3	Place the mushrooms into a line insert pan and cover with lid. Store under 40Â°F/5Â°C refrigeration.			
EQUIPMENT				
	SHEET PANS	LINE INSERT PAN WITH LID	SPATULA	
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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	MARINATED CARROTS	ID#:	VEG - 50
SHELF LIFE:	2 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	Cup
	YIELD:	8 - cup / 1.9 - l	16 - cup / 3.79 - l
	32 - cup / 7.6 - l		
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	8 - cup / 1.89 - l	16 - cup / 3.79 - l
			32 - cup / 7.57 - l

<u>VEG - 54</u>	MATCHSTICK CARROTS	2 qt / 1.89 l	1 gal / 3.79 l	2 gal / 7.57 l
<u>SOP - 31</u>	CILANTRO (CHOPPED)	1/4 cup	1/2 cup	1 cup
<u>CSC - 57</u>	SWEET SOUR SAUCE	1 cup	2 cup	1 qt / 946 ml

PREPARATION

- STEP 1 Place matchstick carrots and cilantro into a stainless steel bowl.
- STEP 2 Add Sweet and Sour Sauce. Using a gloved hand, mix until coated well. Cover the bowl with plastic wrap. Place under refrigeration for one hour to marinade. Using a china cap, drain marinated carrots after one hour. Place into line insert pans. Cover with lid, date, initial and day dot. Store under 40Â°F/5Â°C refrigeration.

EQUIPMENT

STAINLESS STEEL MIXING BOWL PLASTIC WRAP MEASURING CUPS MEASURING SPOONS
LINE INSERT PAN WITH LID

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	RICE PILAF	ID#:	VEG - 51
SHELF LIFE:	2 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	#10 scoop
	YIELD:	1.5 - gal / 5.7 - l	3 - gal / 11.36 - l
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	60 - #10 scoop	120 - #10 scoop

	WATER	1 gal / 3.79 l	2 gal / 7.57 l
	BASE VEGETABLE	1/3 cup	2/3 cup
	SPICE BAY LEAVES	2 leaf	4 leaf
	SPICE PEPPER WHITE GROUND	1 tsp	2 tsp
	BUTTER UNSALTED	8 oz / 227 g	1 lb / 454 g
<u>SOP - 22.15</u>	YELLOW ONION (SMALL DICE)	1 lb / 454 g	2 lb / 907 g
	RICE WHITE	2 qt / 1.89 l	1 gal / 3.79 l

PREPARATION

STEP 1 In a large stock pot, add the water and vegetable base. Stir to incorporate. Bring to a boil. Reduce to a simmer. Add the bay leaves and pepper and stir to incorporate.

NOTE: BE SURE ALL OF THE VEGETABLE BASE IS DISSOLVED. RESERVE FOR STEP 4

STEP 2 In a rondue pan over medium heat, melt butter. Add the onions until tender.

STEP 3 Add the rice to the butter and onions. Saute until rice is lightly browned and well coated with the butter.

STEP 4 Add the simmering chicken stock mixture to the rice and stir. Bring back to a boil and cover with aluminum foil and remove from heat.

STEP 5 Place the covered rondue pan into a 350°F/177°C oven. Bake for 20 to 25 minutes or until all the liquid is absorbed and rice is tender.

STEP 6 Remove the bay leaves. Transfer to a sheet pan and place under 40°F/5°C refrigeration to cool. Once cooled, place the rice into a suitable size container. Cover with lids, label, date, initial and day dot. Store under 40°F/5°C refrigeration. Reserve for the confetti rice.

NOTE: BE SURE TO REMOVE THE BAY LEAVES

EQUIPMENT

STOCK POT	RONDUE/TILT SKILLET	KITCHEN SPOON	MEASURING CUPS
MEASURING SPOONS	LEXAN	LINE INSERT PAN WITH LID	

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	BALSAMIC TOMATOES		ID#:	VEG - 52
SHELF LIFE:	2 DAYS		DATE ISSUED:	3/6/2012
			PORTIONS:	1 1/4 cup
	YIELD:	6 - qt / 5.7 - l	12 - qt / 11.36 - l	24 - qt / 22.7 - l
	INGREDIENTS	MEASURE		
	PORTIONS PER BATCH	19.2 - 1 1/4 cup	38.4 - 1 1/4 cup	76.8 - 1 1/4 cup
SOP - 14.1	DICED TOMATO	1 1/2 gal / 5.68 l	3 gal / 11.36 l	6 gal / 22.71 l
	NOTE: IF ROMA TOMATOES ARE NOT AVAILABLE, USE 4 X 5 TOMATOES IN STAGE 6 OF RIPENESS, BRIGHT RED AND SLIGHTLY FIRM			
	OIL OLIVE PURE	2 cup	1 qt / 946 ml	2 qt / 1.89 l
	VINEGAR BALSAMIC	1 cup	2 cup	1 qt / 946 ml
	HERB BASIL FRESH	1 cup	2 cup	1 qt / 946 ml
	leaves only, chiffonade			
	GARLIC IN OIL	1/3 cup	3/4 cup	1 1/2 cup
	SPICE SALT IODIZE TABLE	2 TBL	1/4 cup	1/2 cup
	SPICE PEPPER BLACK GROUND	2 tsp	4 tsp	8 tsp
	PREPARATION			
STEP 1	Place all ingredients in a large stainless steel bowl or suitable size container. Fold well with a rubber spatula until all ingredients are fully incorporated. Cover bowl with plastic wrap or place the lid on container. Store under 40Â°F/5Â°C refrigeration for a minimum fo 4 hours.			
	NOTE: TOMATO MIXTURE MUST BE MARINATED FOR A MINIMUM OF 4 HOURS TO ALLOW FLAVORS TO BLOOM BEFORE TRANSFERRING TO LINE INSERT PANS FOR SERVICE.			
STEP 2	Transfer tomato mixture into line insert pans with drain inserts for service. Cover with lid, label, date, initial and day dot. Store under 40Â°F/5Â°C refrigeration.			
	EQUIPMENT			
	STAINLESS STEEL MIXING BOWL	KITCHEN GLOVES	PLASTIC WRAP	RUBBER SPATULA
	LINE INSERT PAN WITH LID	DRAIN PAN INSERT		
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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	ROASTING OF GARLIC		ID#:	VEG - 53
SHELF LIFE:	5 DAYS		DATE ISSUED:	3/6/2012
			PORTIONS:	Tablespoon
YIELD:			1.8 - cup / 414 - ml	3.5 - cup / 828 - ml
			7 - cup / 1.7 - l	
INGREDIENTS			MEASURE	
PORTIONS PER BATCH			28 - TBL / 414 - ml	56 - TBL / 828 - ml
			112 - TBL / 1.66 - l	
GARLIC FRESH			1 qt / 946 ml	2 qt / 1.89 l
OIL OLIVE PURE			2 TBL	1/4 cup
WATER			4 tsp	8 tsp
			1 gal / 3.79 l	
			1/2 cup	
			1/3 cup	
PREPARATION				
STEP 1	Evenly place cloves on a large sheet of aluminum foil. Pour the olive oil and water over the cloves. Wrap garlic air tight with foil and place in a 375Â°F/190Â°C oven for 30-40 minutes to roast until fully cooked. Place garlic cloves on sheet tray to cool. NOTE: CLOVES SHOULD BOT BE PILED UP. KEEP TO TWO OR THREE DEEP NOTE: CLOVES SHOULD BE SOFT AND SLIGHTLY CARAMELIZED. DO NOT OVER ROAST AS THE GARLIC WILL BE BITTER.			
STEP 2	Once cooled, place the garlic cloves into a food processor with an "S" blade attachment. Pulse until the garlic is a smooth paste.			
STEP 3	Transfer into a line insert pan. Cover with lid, label, date initial and day dot. Store under 40Â°F/5Â°C refrigeration			
EQUIPMENT				
ALUMINUM FOIL		SHEET TRAYS	MEASURING CUPS	MEASURING SPOONS
LINE INSERT PAN WITH LID				
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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	MATCHSTICK CARROTS	ID#:	VEG - 54
SHELF LIFE:	1 DAYS	DATE ISSUED:	3/6/2012
		PORTIONS:	Pound
	YIELD:	1 - lb / 454 - g	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	1 - lb / 454 - g	

CARROT

1 lb / 454 g

PREPARATION

STEP 1 With a French Knife carefully cut into sticks 3"/7.6 cm long. Use diag below as a guide. Place the mandolin on a steady surface. Be sure the folding stand is secured in place. Set the main cutting plate to 1/8"/3 mm. Set the blade cutting to the matchstick setting using the crank handle. Be sure to secure the crank handle to the setting knob.

NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING CARROTS.

NOTE: IF MANDOLIN HAS THE NUMBER SETTINGS, SET THE MANDOLIN SETTING TO #3 FOR THE PROPER CUTTING SELECTION.

STEP 2 Place the carrot pieces lengthwise into the safety guard housing and close the lid. Be sure the safety guard housing is above the cutting blades. In on motion slide the safety guard over the cutting blades to cut the carrot sticks. Return the safety guard back above the blades and repeat until all carrot pieces are cut into sticks. Place into line insert pans and reserve for the Marinated Carrots. Store under 40Â°F/5Â°C refrigeration.

NOTE: BE SURE TO USE SAFETY GLOVE WHEN CUTTING CARROTS.

NOTE: SAVE THE SCRAP PIECES OF CARROTS FOR GRATED CARROTS.

NOTE: CARROTS = 3" 3" 3"

EQUIPMENT

FRENCH KNIFE

CUTTING BOARD

RULER

SAFETY GLOVE

LINE INSERT PAN WITH LID

MANDOLIN

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HARD ROCK CAFE STANDARD RECIPE
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ITEM:	GARLIC HERB MASHED POTATOES	ID#:	VEG - 55
SHELF LIFE:	3 DAYS	DATE ISSUED:	4/11/2012
		PORTIONS:	#10 scoop
	YIELD:	4 - qt / 3.8 - l	8 - qt / 7.57 - l
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	40 - #10 scoop	80 - #10 scoop

POTATO PEELED	10 lb / 4.54 Kilog	20 lb / 9.07 Kilog	
WATER	1 as needed	2 as needed	
BUTTER UNSALTED	8 oz / 227 g	1 lb / 454 g	
cubed, 1/2"			
GARLIC FRESH	1 1/2 cup	3 cup	
whole cloves, peeled			
HERB THYME FRESH	1 sprig	2 sprig	
fresh 5"/12.7 cm in length			
HERB TARRAGON FRESH	1 sprig	2 sprig	
fresh, 6"/15.2 cm in length			
HERB ROSEMARY FRESH	1 1/2 tsp	1 TBL	
fresh, chopped, no stems			
WATER	2 cup	1 qt / 946 ml	
reserved from potatoes			
MILK BUTTERMILK	2 cup	1 qt / 946 ml	
SPICE PEPPER BLACK COARSE GROUND	1 1/2 tsp	1 TBL	
SPICE SALT KOSHER	8 tsp	1/3 cup	

PREPARATION

- STEP 1 In a large stock pot place the potatoes. Cover them with water at least 6" over the top. Place on the stove and bring to a low boil. Cook until fork tender.
Place butter in a small sauce pan and melt over low heat. Add the garlic and herbs. Keeping on low heat, sweat the garlic and herbs until the garlic caramelizes and will spread out easily when squeezed. This will take about 30 to 45 minutes. Remove from heat and reserve.
- STEP 3 Before adding the butter, garlic & spices to potatoes, remove the stems from the tarragon & thyme NOTE: DO NOT REMOVE THE LEAVES THAT HAVE FALLEN OFF INTO THE MIXTURE When potatoes are cooked, reserve 1 qt of the water from the stock pot the potatoes were cooked in, then thoroughly drain them. NOTE: YOU WILL ONLY USE 2 CUPS OF THE RESERVED POTATO WATER In the Hobart mixing bowl, add the potatoes. Add butter, garlic and herb mixture into the potatoes.
- STEP 4 In a measuring jug, add the buttermilk and reserved water. Using a paddle attachment, turn mixer on low speed. Add buttermilk mixture slowly to potatoes. Add remaining ingredients to the potatoes.
- STEP 5 Continue to mix the potatoes until there are small nut size pieces. Stop mixer scrape down the bowl and mix again lightly until well blended. Turn the mixer to medium and let mix for 1 minute.
- STEP 6 Place on sheet pans and use a spatula to scrape the potatoes from the mixing bowl. Cover the potatoes with the plastic wrap. Use a sharp knife to poke holes in the plastic wrap to vent. Place in walk-in cooler to chill down to 40°F/5°C. Once cooled, transfer into line insert pans with scorch bags Cover with lid, label, date, initial and day dot. Store under 40°F/5°C refrigeration.

EQUIPMENT

STOCK POT COLANDER SMALL SAUCE POT HOBART MIXER W/PADDLE AND BALLOON ATTACHMENTS
SHEET PANS PLASTIC WRAP LINE INSERT PAN WITH LID SCORCH BAGS

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	BBQ CUCUMBER SALAD	ID#:	VEG - 56
SHELF LIFE:	2 DAYS	DATE ISSUED:	4/11/2012
		PORTIONS:	2 TBL
	YIELD:	2 - lb / 907 - g	4 - lb / 1.81 - Kilog
		8 - lb / 3.6 - Kilog	
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	32 - 2 TBL	64 - 2 TBL
		128 - 2 TBL	

<u>DRESS - 30</u>	SESAME DRESSING	2 qt / 1.89 l	1 gal / 3.79 l	2 gal / 7.57 l
	WATER	1 cup	2 cup	1 qt / 946 ml
	SPICE PEPPER RED FLAKES CRUSHED	2 tsp	4 tsp	8 tsp
<u>SOP - 31</u>	CILANTRO (CHOPPED)	1/2 cup	1 cup	2 cup
<u>SOP - 14.5</u>	DICED RED PEPPERS	1 cup	2 cup	1 qt / 946 ml
<u>SOP - 52</u>	CUCUMBERS (SLICING OF)	2 lb / 907 g	4 lb / 1.81 Kilog	8 lb / 3.63 Kilog
	peeled, cut in half, seeded, 1/8" sliced			

PREPARATION

- STEP 1 In a stainless steel mixing bowl, place all ingredients except cucumbers and mix with a wire whip until fully incorporated.
- STEP 2 Add the cucumbers, and gently mix with a kitchen spoon until blended evenly.
- STEP 3 Place into line insert pans and cover with lids. Label, date, initial and day dot. Place under 40°F/5°C refrigeration.

NOTE: CUCUMBERS MUST BE STORED UNDER REFRIGERATION FOR AT LEAST 4 HOURS BEFORE SERVICE.

- STEP 4 Once the cucumbers have marinated for 6 hours, pour into a line insert pan with a drain insert. Cover with a lid, label, date, initial and day dot. Store under 40°F/5°C refrigeration.

NOTE: THE ONE TIME BATCH IS DESIGNED FOR A 4" THIRD PAN FOR THE LINE INSERT PAN. IF YOU ARE USING A 1/6 PAN, DRAIN THE LIQUID OFF AND DIVIDE THE LIQUID AND CUCUMBERS BETWEEN TWO 1/6 PANS WITH DRAIN INSERTS.

EQUIPMENT

MIXING BOWL	WIRE WHIP	MEASURING CUPS	MEASURING SPOONS
KITCHEN SPOON	LINE INSERT PAN WITH LID		

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	CRISPY FRIED JALAPENOS	ID#:	VEG - 57
SHELF LIFE:	8 SHIFTS	DATE ISSUED:	3/30/2012
		PORTIONS:	1/4 cup
	YIELD:	12 - oz / 340 - g	24 - oz / 680 - g
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	12 - 1/4 cup	24 - 1/4 cup

MISC - 25

CRISPY FLOUR	12 oz / 340 g	1 lb + 8 oz / 680 g
PEPPER JALAPENO CANNED drained	1 lb / 454 g	2 lb / 907 g

PREPARATION

STEP 1 Using kitchen gloves, dredge the jalapenos into the flour. Make sure all of the rings are separated and well coated. Shake off excess flour from the jalapenos.

NOTE: THE FLOUR CAN BE REUSED DURING THE SHIFT. IT NEEDS TO BE SIFTED TO REMOVE ANY LUMPS OR STRAY PIECES OF PEPPERS.

STEP 2 Place the floured jalapenos into a 350°F/177°C fryer. Shake the fry basket rapidly to separate the jalapenos. Cook for approximately 1 to 1 1/2 minutes or until crisp and golden brown. Remove from fryer and drain off excess grease.

STEP 3 Place cooked jalapenos on oil absorbing container/paper lined container. Place under a heat lamp for service.

NOTE: COOK ONLY THE AMOUNT OF JALAPENOS THAT WILL BE USED WITHIN 30 MINUTES. BE SURE TO CHECK THE PREP PACKAGE TO ESTIMATE THE AMOUNT OF THE BIG TEXAN SANDWICHES SOLD PER DAY. DO NOT OVER OR PRE-PREP THIS ITEM. KEEP JALAPENOS UNDER HEAT LAMP FOR 30 MINUTES MAXIMUM.

EQUIPMENT

6" HALF HOTEL PAN	SIFTER	KITCHEN GLOVES	TONGS
PAPYRUS PLATE/PAPER TOWEL LINED HOTEL PAN			

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HARD ROCK CAFE STANDARD RECIPE
DO NOT VARY FROM THESE STANDARDS

ITEM:	CRISPY FRIED ONIONS	ID#:	VEG - 58
SHELF LIFE:	8 SHIFTS	DATE ISSUED:	3/30/2012
		PORTIONS:	3/4 cup
	YIELD:	12 - oz / 340 - g	24 - oz / 680 - g
	INGREDIENTS	MEASURE	
	PORTIONS PER BATCH	12 - 3/4 cup	24 - 3/4 cup

MISC - 25
SOP - 22.8

CRISPY FLOUR	12 oz / 340 g	1 lb + 8 oz / 680 g
YELLOW ONIONS (SHAVING OF)	1 lb / 454 g	2 lb / 907 g

PREPARATION

STEP 1 Using kitchen gloves, dredge the onions into the flour. Make sure all of the rings are separated and well coated. Shake off excess flour from the onions.

NOTE: THE FLOUR CAN BE REUSED DURING THE SHIFT. IT NEEDS TO BE SIFTED TO REMOVE ANY LUMPS OR STRAY PIECES OF ONIONS.

STEP 2 Place the floured onions into a 350°F/177°C fryer. Shake the fry basket rapidly to separate the onions. Cook for approximately 1 to 1 1/2 minutes until crisp and golden brown. Remove from fryer and drain off excess grease.

STEP 3 Place cooked onions on oil absorbing container/paper lined container. Place under a heat lamp for service.

NOTE: COOK ONLY THE AMOUNT OF ONIONS THAT WILL BE USED WITHIN 30 MINUTES. BE SURE TO CHECK THE PREP PACKAGE TO ESTIMATE THE AMOUNT OF THE BIG TEXAN SANDWICHES SOLD PER DAY. DO NOT OVER OR PRE-PREP THIS ITEM. KEEP ONIONS UNDER HEAT LAMP FOR 30 MINUTES MAXIMUM.

EQUIPMENT

6" HALF HOTEL PAN

SIFTER KITCHEN GLOVES

TONGS

PAPYRUS PLATE/PAPER TOWEL LINED HOTEL PAN

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